



# The Eastonian

Banquets & Conventions

## Silver Wedding Package

A Five Hour Wedding Reception Package

**\$79 per person\***

### Cold Hors d'oeuvres Station: *(select two)*

Fresh crudité with assorted dips  
Domestic Cheeses & Cracker Display  
Fresh Fruit Display  
Assorted Hummus & Pita  
Traditional Bruschetta

### First Course: *(select one)*

*Served with Assorted Breads*

Mixed Field Green Salad—  
Medley of Romaine, Baby Spinach, & Field  
Greens topped with Cucumber, Carrot, &  
Croutons with our House Balsamic Dressing  
  
Caesar Salad—  
Classic Romaine topped with Croutons &  
Parmesan Cheese with our Creamy Caesar Dressing

### Bar Service:

Four Hour Beer/Wine/Soda Open Bar  
*(closed 30 min during dinner & 30 prior to end)*

Champagne Toast—during Reception Formalities

### Entrée: *(select two)*

*Served with Chef's Choice of Starch & Vegetable*

#### **Chicken:**

Picatta – Breast of Chicken in a lemon cream caper sauce  
Caprese – Breast of Chicken topped with Tomato,  
Mozzarella, & Fresh Basil  
Marsala—A True Tradition of Grilled Chicken Breast & our  
House Mushroom Marsala Demi  
Rosemary—Breast of Chicken served with a Rosemary  
infused Burre Blanc Sauce

#### **Beef:**

Top Sirloin – Top Round of Beef thinly sliced and topped  
with a rich Demi-Glaze  
Bourbon Beef—Slow Roasted and glazed with our Chef's  
Decadent Bourbon Sauce

#### **Seafood:**

Parmesan Encrusted Cod—Fresh Filet topped with  
Parmesan Cheese & Crumbs and cooked to Perfection

#### **Pork:**

Tenderloin—Slow Roasted & topped with Garlic Parsley Aioli  
Roulade—Stuffed with Spinach & Dried Cranberries, rolled,  
and topped with our Horseradish Cream Sauce

Dessert: Your own provided Wedding Cake cut & served  
with our Complete Coffee Service

***Splendid Sophistication.***



# The Eastonian

Banquets & Conventions

## Gold Wedding Package

A Five Hour Wedding Reception Package

**\$89 per person\***

### Cold Hors d'oeuvres:

Fresh crudité with assorted dips  
Domestic Cheeses & Cracker Display

### Hot Hors d'oeuvres: (select two)

Vegetable Spring Rolls  
Raspberry Brie Phyllo  
Chicken Lemongrass Potstickers  
Siracha Chicken Meatballs  
Cocktail Franks en Croute  
Cordon Bleu Skewers  
Spanakopita  
Sesame Chicken Skewers

### First Course: (select one)

Served with Assorted Breads

Mixed Field Green Salad—  
Medley of Romaine, Baby Spinach, & Field  
Greens topped with Cucumber, Carrot, &  
Croutons with our House Balsamic Dressing  
  
Caesar Salad—  
Classic Romaine topped with Croutons &  
Parmesan Cheese with our Creamy Caesar Dressing

### Bar Service:

Four Hour House Open Bar

(closed 30 min during dinner & 30 prior to end)

Champagne Toast—during Reception Formalities

### Entrée: (select two)

Served with Chef's Choice of Starch & Vegetable

#### **Chicken:**

Picatta – Breast of Chicken in a lemon cream caper sauce  
Caprese – Breast of Chicken topped with Tomato,  
Mozzarella, & Fresh Basil  
Marsala—A True Tradition of Grilled Chicken Breast & our  
House Mushroom Marsala Demi  
Rosemary—Breast of Chicken served with a Rosemary  
infused Burre Blanc Sauce

#### **Beef:**

Top Sirloin – Top Round of Beef thinly sliced and topped  
with a rich Rosemary Demi-Glaze  
Bourbon Beef—Slow Roasted and glazed with our Chef's  
Decadent Bourbon Sauce

#### **Seafood:**

Parmesan Encrusted Cod—Fresh Filet topped with  
Parmesan Cheese & Crumbs and cooked to Perfection

#### **Pork:**

Tenderloin—Slow Roasted & topped with Garlic Parsley Aioli  
Roulade—Stuffed with Spinach & Dried Cranberries, rolled,  
and topped with our Horseradish Cream Sauce

Dessert: Your own provided Wedding Cake cut & served  
with our Complete Coffee Service

**Cocktail Hour:** *(select six)*

**Cold Hors d'oeuvres:**

Fresh crudité with assorted dips  
Domestic Cheeses & Cracker Display  
Fresh Fruit Display  
Assorted Hummus & Pita  
Traditional Bruschetta

**Hot Hors d'oeuvres:**

Vegetable Spring Rolls  
Raspberry Brie Phyllo  
Chicken Lemongrass Potstickers  
Glazed Bourbon Meatballs  
Cocktail Franks en Croute  
Zippy Quesadilla Roulades  
Cordon Bleu Bites  
Spanakopita  
Mini Crab Cakes  
BBQ Chicken Phyllo Cups  
Toasted Ravioli  
Jalapeno Poppers  
Assorted Mini Quiche

**First Course:** *(select one)*

*Served with Assorted Breads*

Mixed Field Green Salad—  
Medley of Romaine, Baby Spinach, & Field  
Greens topped with Cucumber, Carrot, &  
Croutons with our House Balsamic Dressing

Caesar Salad—  
Classic Romaine topped with Croutons &  
Parmesan Cheese with our Creamy Caesar Dressing

**Bar Service:**

Four Hour Premium Open Bar  
*(closed 30 min during dinner & 30 prior to end)*

Champagne Toast—during Reception Formalities

**Accommodations:**

Complimentary King Room for the Newlyweds



***Platinum Wedding Package***

*A Five Hour Wedding Reception Package*

***\$99 per person\****

**Entrée:** *(select two)*

*Served with Chef's Choice of Starch & Vegetable*

**Chicken:**

Picatta – Breast of Chicken in a lemon cream caper sauce  
Caprese – Breast of Chicken topped with Tomato,  
Mozzarella, & Fresh Basil  
Marsala—A True Tradition of Grilled Chicken Breast & our  
House Mushroom Marsala Demi  
Rosemary—Breast of Chicken served with a Rosemary  
infused Burre Blanc Sauce

**Beef:**

Top Sirloin – Top Round of Beef thinly sliced and topped  
with a rich Demi-Glaze  
Bourbon Beef—Slow Roasted and glazed with our Chef's  
Decadent Bourbon Sauce

**Seafood:**

Citrus Salmon—Arctic Salmon Filet glazed with our Tangy,  
House Citrus Glaze

**Pork:**

Tenderloin—Slow Roasted & topped with Garlic Parsley Aioli  
Roulade—Stuffed with Spinach & Dried Cranberries, rolled,  
and topped with our Horseradish Cream Sauce

**Dessert:** Your own provided Wedding Cake cut & served  
with our Complete Coffee Service