

SHARVON.COM

Wedding Packet

BILTMORE

Graduate

PROVIDENCE

Formerly known as

PROVIDENCE
BILTMORE
• RHODE ISLAND •

*You are not the only one
changing your name!*

11 Dorrance Street Providence, RI 02903 (401) 421-0700

www.graduatehotels.com/providence

JENNIFER NEVES
PROVIDENCE

All Graduate Providence Weddings include.....

**Six Hour Reception
Cocktail Hour plus Five Hours in Ballroom**

Room Set-Up and Breakdown

**Round Tables set for 8-12 guests
Choice of Floor Length White or Ivory Table Linens and Napkins
Signature Biltmore Bone China, Glassware, Silverware, Hotel Votive Candles**

Gift Table, Cake Table, Place Card Table

Large Dance Floor

Complimentary Cake Cutting & Service

**Certified Wedding Professional to assist in planning your wedding day
Banquet Host to oversee your reception
Wedding Party Attendant**

**Complimentary suite for Wedding Couple for evening of wedding
Exclusive hotel rates for guests for wedding weekend**

Unique areas in hotel for formal Wedding Party portraits

Annual Wedding Prelude to sample catering options

**Ceremony Room available
Additional fee of \$750 applies for on-site ceremony**

2020 Winter Wedding Package

Available January, February, and March

Selection of Four Passed Hors d'oeuvres during Cocktail Hour

One hour Hosted Bar Package for Cocktail Hour
(Additional hours for Hosted Bar Package at \$8 per person per hour,
up to 4.5 additional hours)

Champagne or Sparkling Cider Toast

Three Course Dinner to include:

Choice of Soup or Salad

(Add Soup or Salad Course to Dinner Service for \$6 per person)

Choice of Two Entrées

Dessert Course to include

Coffee Service and your Wedding Cake

\$95 per person (\$132 including service fee & tax)

*Winter Package in Biltmore Ballroom has minimum guarantee of
140 guests plus facility fee of \$2,000*

*Winter Package in Capital Ballroom has minimum guarantee of
75 guests plus facility fee of \$1,000*

Upgrade to Gold Chiavari Chairs at \$5 each

Capital Wedding Package

Selection of Five Passed Hors d'oeuvres during Cocktail Hour

Fresh Vegetable Crudité and Assorted Cheese Display
for Cocktail Reception

One Hour Hosted Bar Package for Cocktail Hour
(Add Additional Hours for Hosted Bar Package at \$8 per person per hour)

Champagne or Sparkling Cider Toast

Four Course Dinner to include:
Soup, Salad, Choice of Two Entrées
Dessert Course to include
The Biltmore Signature Flambé served with
Coffee and your Wedding Cake

\$125 per person (\$165 including service fee & tax)

Upgrade to Gold Chivari Chairs at \$5 each

Biltmore Ballroom

Capital Ballroom

April - December
Friday or Sunday

Minimum guarantee of 135 guests
\$2,000

Minimum guarantee of 95 guests
\$1,200

April - December
Saturday

Minimum guarantee of 165 guests
\$3,000

Minimum guarantee of 125 guests
\$2,000

Stately Wedding Package

Selection of Six Passed Hors d'oeuvres during Cocktail Hour

Stationary Hors d'oeuvres Display for Cocktail Reception

Five Hour Hosted Bar Package

Four Course Dinner to include:

Soup, Salad, Choice of Three Entrées

Dessert Course to include

**The Biltmore Signature Flambé served with
Coffee Service and your Wedding Cake**

Champagne or Sparkling Cider Toast

Late Night Station

Gold Chivari Chairs Included

\$179 per person (\$236 including service fee & tax)

Biltmore Ballroom

Capital Ballroom

<i>April - December</i>	Minimum guarantee of 125 guests	Minimum guarantee of 75 guests
<i>Friday or Sunday</i>	\$2,000	\$1,200
<i>April - December</i>	Minimum guarantee of 150 guests	Minimum guarantee of 100 guests
<i>Saturday</i>	\$3,000	\$2,000

Cocktail Reception - Passed Hors d'oeuvres

Choose *four* items from below:

- Honey Sriracha Glazed Scallops Wrapped in Bacon
- Antipasto Skewers: Tomato, Mozzarella, Sundried Tomatoes and Olives with a Balsamic Drizzle
- Strawberry and Goat Cheese on Crostini with Balsamic Drizzle (V)
- Coconut Chicken with Mango Chutney
- BBQ Chicken Thin Crust Pizza with Roasted Red Peppers, Red Onions, Mozzarella
- Gingered Beef Teriyaki (GF)
- Wild Mushroom Phyllo Cups, White Truffle Oil (V)
- Fresh Mozzarella, Pesto, Roasted Sweet Pepper & Basil Flatbread (V)
- Crispy Spring Rolls with Sweet Chili Sauce (V)
- Warm Fig and Goat Cheese Canape (V)
- Spanakopita (V)
- Roasted Pecan and Brie Crostini with Raspberry Jam (V)
- Chicken Satay with Thai Chili Sauce
- Southern Whiskey Pulled Pork on Corn Tortilla Chip

Capital Package: Choose *one* additional item from below

Stately Package: Choose *two* additional items from below

- Chilled Jumbo Shrimp Cocktail, Citron Bloody Mary Cocktail Sauce (GF)
- Mini Beef Wellington with Port Sauce
- Roasted Asian Shrimp with Sesame Cilantro Mayo (GF)
- Blackened Beef Tenderloin with Caramelized Onion and Horseradish Aioli
- Ahi Tuna Tartare on Crisp Wonton with Soy Wasabi Glaze
- Chicken Marsala Pot Pie
- Crabmeat Stuffed Mushrooms
- Shrimp Scampi Crostini
- Mini Chowder Shooters with Clam Cake
- Maine Crab Cake with Eastern Tartar Sauce

Rosemary Lamb Chops with Sweet Smoked Chili Drizzle add \$2 per person to Package Price

Wedding Cocktail Reception Stations

*Choose one station from below with **Stately Package**
Additional stations can be added to any package at an additional charge*

Garden Vegetable Crudités Display

\$9 per person

Selection of Fresh Vegetables including Zucchini, Summer Squash, Peppers,
Cherry Tomatoes, Broccoli and Carrots
Hummus, Herb Ranch and Blue Cheese Dip

Artisan Cheese Display

\$11 per person

Imported and Regional Cheeses to include Cheddar, Dill Havarti,
Smoked Gouda, Brie, Goat Cheese
Fruit and Berries, Crostini and Assorted Crackers

Antipasto Station

\$15 per person

Vine Ripened Tomatoes with Fresh Mozzarella, Basil, Aged Balsamic Syrup
Roasted Artichokes, Sweet Peppers, Marinated Mushrooms,
Sliced Parma Prosciutto, Genoa Salami, Spicy Capicola
Aged Provolone, Sesame Flatbread, Freshly Baked Focaccia

Bruschetta Bar Station

\$10 per person

Toasted French Baguette, Marinated Plum Tomatoes, Fresh Mozzarella,
Roasted Pepper Dip, Artichoke Dip, Olive Tapenade
Garlic and Herb Boursin Cheese, Shaved Parmesan

Wedding Cocktail Reception Stations

*Choose one station from below with **Stately Package**
Additional stations can be added to any package at an additional charge*

Pasta Station

\$12 per person

(Your Choice of Two Pastas)

Wild Mushroom Ravioli with Tomatoes, Shallots and Spinach in an Herb Broth
Penne Pasta with Pink Vodka Cream Sauce
Penne Pasta with Arugula, Olives, Tomatoes, Roasted Peppers and Fresh Basil
Spinach and Roasted Garlic Tortelloni with Bolognese Sauce
Served with Freshly Baked Focaccia, Sesame Flat Bread, Shaved Parmesan

Marinated Grilled Vegetables

\$12 per person

Assortment of Warmed Grilled Vegetables with Balsamic Glaze, Roasted Peppers,
Portobello Mushrooms, Roasted Red Peppers, Carrots, Zucchini,
Asparagus and Summer Squash
Olives, Roasted Red Pepper Hummus and Garlic Hummus
Housemade Pita Chips and Naan

Premium Ocean Maki Sushi

**Additional \$10 per person to Stately Package*

Fresh Assortment of Sushi Rolls to Include: California, Spicy Tuna,
Salmon, Tempura Shrimp and Vegetable Rolls Served With Seaweed Salad,
Pickled Ginger, Fresh Wasabi and Soy Dipping Sauce
Sushi Chef Required - \$300 each (one Chef per 100 guests)

Wedding Reception Dinner

Soups (Choose One)

Tuscan Minestrone Soup

Chicken and Orzo Soup with Escarole

Rhode Island Lobster Chowder (additional \$3 per person)

Italian Wedding Soup

New England Clam Chowder

Salads (Choose One)

Mixed Greens with Champagne Vinaigrette

Caesar Salad with Parmesan Crisp,
Parmigiano Reggiano Cheese and Crostini

Fresh Mozzarella and Tomato Salad with Basil,
Extra Virgin Olive Oil and Balsamic Drizzle

Spinach & Frisee Salad with Feta, Strawberries, Candied Pecans and
Raspberry Vinaigrette

Starch (Choose One)

Roasted Garlic & Parmesan Mashed Potatoes

Champagne and Asparagus Risotto

Olive Oil Poached Fingerling Potatoes

Wild Rice & Quinoa Pilaf

Potato Pave: Layered Potatoes with Caramelized Onion and
Romano Cheese

Vegetables (Choose One)

Tri-Colored Heirloom Carrots

Roasted Broccolini

Seasonal Vegetable Medley

Asparagus Sautéed with Garlic

Balsamic Glazed Brussel Sprouts

Add a Pasta Course to Dinner - \$7 additional per person

Entrees with Capital Package & Winter Package

Choose Two Entrées

Pan Seared Lemon-Thyme Brined Statler Chicken Breast
with Maple Mustard Glaze (GF)

Classic Chicken Francaise with Two Roasted Shrimp,
Tarragon & Lemon Sauce

Chicken Marsala: Boneless Breast of Chicken with Shallots,
Mushrooms and Marsala Wine

Chicken Fiore: Boneless Chicken stuffed with
Roasted Red Peppers, Spinach, Boursin Cheese

Pan Seared Salmon Filet with Roasted Plum Tomato
Beurre Blanc (GF with no sauce)

Cajun Dusted Atlantic Salmon with Sherry Veloute Sauce

Seafood Stuffed Filet of Sole with Lemon Chive Beurre Blanc

Wild Mushroom Ravioli with Tomatoes, Shallots,
Spinach in an Herb Broth (V)

Grilled Vegetables Napoleon with Braised Lentils and
Tomato Fondue (V) (GF) (Vegan)

Ratatouille Stuffed Portobello Mushroom with
Basil Scented Quinoa (V) (GF)

Child Meal of Chicken Fingers and French Fries \$25

Entrees with Stately Package

Choose Three Entrees

Filet Mignon: 8 oz. Grilled Beef Tenderloin with a
Porcini Mushroom Demi-Glace

5 oz. Grilled Petit Filet with Shallot Demi-Glace and Two Roasted Shrimp

Braised Beef Short Ribs Topped with Gremolata and Natural Pan Sauce

Pan Seared Lemon-Thyme Brined Statler Chicken Breast with
Maple Mustard Glaze (GF)

Classic Chicken Francaise with Two Roasted Shrimp,
Tarragon & Lemon Sauce

Chicken Marsala: Boneless Breast of Chicken with Shallots,
Mushrooms and Marsala Wine

Chicken Fiore: Boneless Chicken stuffed with Roasted Red Peppers,
Spinach, Boursin Cheese

Jumbo Shrimp Scampi over Lemon Parsley Risotto (GF)

Mixed Grill: 5 oz. Petite Filet Mignon, One Stuffed Shrimp and Chicken
Fiore Pinwheel

Seafood Stuffed Filet of Sole with Lemon Chive Beurre Blanc

Pan Seared Salmon Filet with Roasted Plum Tomato
Beurre Blanc (GF with no sauce)

Cajun Dusted Atlantic Salmon with Sherry Veloute Sauce

Wild Mushroom Ravioli with Tomatoes, Shallots and
Spinach in an Herb Broth (V)

Grilled Vegetables Napoleon with Braised Lentils
and Tomato Fondue (V) (GF) (Vegan)

Ratatouille Stuffed Portobello Mushroom with
Basil Scented Quinoa (V) (GF)

Child Meal of Chicken Fingers and French Fries \$25

Late Night Stations

Choose one with Stately Package

Additional Stations can be added to either package at an additional charge

Donut Wall Station

\$10 per person

Assortment of delicious Donuts displayed on Donut Wall
with Assorted Donut Holes

Freshly Brewed Coffee, Decaf Coffee, Assorted Teas

Mini Dessert Station

\$16 per person

Assortment of Dessert Shooters, Petit Fours and Mini Pastries

Freshly Brewed Coffee, Decaf Coffee, Assorted Teas

Sweet Dreams Station

\$12 per person

Freshly Baked and Individually Bagged Cookies to include:
Chocolate Chip, Oatmeal Raisin, and Chocolate-Chocolate Chunk
with an individual bottle of Ice Cold Milk

for guests to take as they depart the Ballroom.....

Slider Station

\$14 per person

Hamburger & Cheeseburger Sliders with your choice of
BBQ Chicken, Buffalo Chicken or BBQ Pulled Pork Sliders

Lettuce, Tomato, Pickles and Condiments

French Fries and Sweet Potato Fries

Mini Grilled Cheese Sandwich Station

\$14 per person

Three Cheese: Gouda, Cheddar, Mozzarella on Sourdough
BBQ Chicken, Bacon, Monterey Jack Cheese on Crusty Bread
Tomato, Arugula, Provolone on Wheatberry Bread

Bar information

Premium Spirits Hosted Bar Package

Ketel One Vodka & Tito's Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum & Bacardi Superior Rum
Patron Silver Tequila
Jameson Irish Whiskey & Crown Royal Whiskey
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Sambuca, Amaretto
Bailey's Irish Cream, Kahlua,

Domestic Beer

Sam Adams Boston Lager
Coors Light
Bud Light

Imported & Craft Beer

Founders IPA
Blue Moon
Stella Artois
Amstel Light

Wine Selections

Cabernet Sauvignon, Chardonnay, Pinot Grigio, Sparkling Wine

White Wines

Sycamore Lane Chardonnay, California \$35
Sycamore Lane Pinot Grigio, California \$35
Alta Luna, Pinot Grigio, Italy \$38
Chateau Julien, Pinot Grigio, California \$45
Oyster Bay, Sauvignon Blanc, New Zealand \$38
Rutherford Ranch, Sauvignon Blanc, California \$42
Charles & Charles, Chardonnay, Washington \$38
Mer Soleil, Chardonnay, California \$48

Red Wines

Sycamore Lane Cabernet Sauvignon, California \$35
Sycamore Lane, Merlot, California \$35
Josh Cellars, Cabernet Sauvignon, California \$38
Kenwood Yulupa, Cabernet Sauvignon, California \$54
Joel Gott 815, Cabernet Sauvignon, California \$58
Coppola's Votre Sante, Pinot Noir, California \$42
DaVinci, Chianti, Italy \$38
Conundrum, Red Blend, California \$48

Rose & Sparkling Wines & Champagnes

Whispering Angel, Rose, France \$42
Veuve Du Vernay, Sparkling Wine, France \$35
Perrier-Jouet, Brut, Champagne, France \$62
Lunetta Prosecco, Italy \$38
Veuve Clicquot Yellow Label, Champagne, France \$109

Bar information

Premium Cash Bar

Ultra Premium Brand Liquor \$12 per drink
Premium Brand Liquor \$10 per drink
Domestic Beer \$6 per beer
Imported & Specialty Beers \$7 per beer
House Wines \$9 per drink
Soft Drinks, Juice and Mineral Water \$4 per drink

Hosted Beer, Wine, and Soda Package

\$15 per person for the first hour, \$7 per person for each additional hour

Imported & Domestic Beer, Selection of House Wines,
Soft Drinks, Juice and Mineral Water

The following packages can be added to any Bar Package, priced per person

Craft Beer Package

\$10 per person

Whalers
Foolproof
Harpoon
Narragansett

Mimosa Bar

\$10 per person

Champagne served with choice of Orange
juice, Grapefruit or Peach juices,
garnished with fresh fruit

Build Your Own Bloody Bar

\$12 per person

Bloody Mary Mix and Vodkas
Lemon and Lime Wedges,
Celery Stalks,
Pickled Vegetables,
Olives and Bacon

Post Nuptial Breakfast & Brunch

Post Wedding Breakfast Buffet

\$23 per person

Fresh Sliced Fruit and Berries
Assortment of Breakfast Pastries
Fluffy Scrambled Eggs, Breakfast Potatoes
Applewood Smoked Bacon and Country Sausage
Freshly Brewed Coffee, Decaf Coffee, Assorted Teas
Orange Juice and Cranberry Juice

The Champagne Brunch

\$42 per person

Premium Orange Juice Mimosas upon arrival
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Fresh Sliced Fruit and Berries
Mixed Greens Salad with Champagne Vinaigrette
Oven Roasted Breakfast Potatoes
Tri-Colored Cheese Tortellini with Pesto
Soy Honey Glazed Grilled Salmon with Baby Baby Bok Choy
Maple Dijon Chicken Breast
Freshly Brewed Coffee, Decaf Coffee, Assorted Teas
Orange Juice and Cranberry Juice

Upgrade your Event with a Mimosa Bar!

\$10 per person with a minimum of 20 people

Champagne served with choice of OJ, Grapefruit, and Peach juices,
garnished with fresh fruits

Or maybe you prefer a BYOB...Build Your Own Bloody!

\$12 per person with a minimum of 20 people

Start with the perfect Bloody Mary base and then enjoy unlimited garnishing options!
Lemon and Lime Wedges, Celery Stalks, Pickled Vegetables, Olives, Bacon...
the sky is the limit!
Bartender Fee \$75

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