

The Orchid Luncheon

Wedding Package \$110 per person.

Congratulations!
We are delighted that you are considering the Sundy house for your upcoming wedding

** This Package is not available for Sunday Day or Evenings Events**
Your wedding package includes

Four Hour Event (Including Ceremony Time)

½ Hour Meet & Greet Cocktail Reception

Choice of Display

Gourmet Three Course Luncheon Meal

Three Hours Unlimited Champagne, Bellini's, Bloody Mary's, Mojitos and Screwdrivers

Spectacular Custom-Designed Wedding Cake

Our professional catering staff will be glad to assist you with custom menu selections and recommendations on music, flowers, theme décor, specialty linens, photography and video.



Cocktail Reception 1/2 Hour Duration

Displays

Please select one option to offer your guests

International & Domestic Cheeses

Semi-Soft, Hard &Bleu Cheese Selection House Pickles, Olives, Marmalades, & Grapes Seeded Flatbreads & Asst. Crackers

Mediterranean Display

Traditional Hummus & Baba Ghanoush, Olive Tapenade, Whipped Feta and Roasted Pepper Dip, Cucumber Yogurt Dip, Grilled Pita Chips Assorted Specialty Olives & Stuffed Grape Leafs



Starter

Please Select One Salad for your Guests

Signature Salads

Caesar

Crisp Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

Baby Greens Salad

Shaved Radish, Grape Tomatoes, Cucumber, House Vinaigrette

Local Market Greens

Shaved Apple, Dried Cherries, Toasted Almonds, Parmesan, Balsamic Vinaigrette

Baby Iceberg

Buttermilk Blue Cheese, Grape Tomato, Crisp Bacon, Brioche Crouton

Insalata Caprese

Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze



Entrees

Please Select Two Entrée Selections for your Guests. Preselected entrée choices are required.

Poultry

Half Chicken

Lemon Orzo Risotto, Pepperoncini & Feta, Grilled Broccolini

Herb Roasted Airline Chicken Breast

Whipped Potatoes, Baby Carrots, Mushroom Pan Sauce

Seafood

Florida Mahi

Whipped Potato Puree, Market Vegetables, Lemon Beurre Blanc

Grilled Salmon

Roasted Fingerling Potatoes, Grilled Asparagus, Dill Mustard Sauce

Pan Seared Yellowtail Snapper

Butternut Squash Puree, Sautéed Spinach, Orange Thyme Brown Butter

Beef

Sliced NY Strip

Creamy Polenta, Braised Greens, Red Wine Sauce

Braised Beef Short Ribs

Whipped Potato Puree, Roasted Carrots, Braising Jus

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices All Menu Selection are Subject to Change based on Market Availability



Soy Ginger Marinated Skirt Steak Stir Fry Vegetables, White Rice, Sweet Soy Glaze

Wedding Cake

Custom designed special occasion cake in a variety of styles & flavors.

Additional charges may apply based on cake design.

Hot Beverage Service

Freshly Brewed Coffee Iced tea & Herbal Teas Assorted Creamers, Sugar and Sugar Substitutes

3 hour Champagne & Bloody Mary Bar

Includes Unlimited Champagne, Bellini's, Bloody Mary's, Mojitos and Screwdrivers

** See Event Guidelines for additional policies and guidelines in hosting your special affair.