# Simply Elegant Wedding Packages

## Our Wedding Packages include the following:

- ~ Cake Cutting & Table Service ~
- ~ Champagne Toast for All Guests ~
  - ~ Gourmet Coffee Station ~
  - ~ Four Hour Open Bar Package ~
- ~ White, Ivory, or Black Tea Length Linens ~
  - ~ Colored Linen Napkins ~
    - ~ 12' x 12' Dance Floor ~
  - ~ Special Pricing for Children Ages 4-10 ~
    - ~ Wedding Specialist ~

## With our compliments for the Newlyweds:

- ~ Deluxe Overnight Guestroom Accommodations ~
  - ~ Breakfast in Bed for the Newlyweds ~
  - ~ Attractive Overnight Rates for Your Guests ~



4520 Everhard Road - Canton, ОН - 44718

# Sapphire Package

\$59.95 Per Person

#### Hors d'Oeuvres

Guests will be greeted with:
Garden Vegetable Crudité with Roasted Red Pepper Hummus & Ranch Dipping Sauce
Domestic Cheese Display garnished with Fresh Fruit

#### Plated Dinner

Fresh Tossed Green Salad with House Balsamic Vinaigrette Dressing
Choice of Two Entrées & Two Accompaniments
Warm Dinner Rolls with Butter
Coffee, Hot Tea, Iced Tea, & Ice Water

#### **Entrées**

Tuscan Chicken
Balsamic Chicken
Roast Sirloin of Beef with Au Jus
Potato Encrusted Cod
Roasted Pork Tenderloin Medallions with Apricot Glaze

#### Accompaniments

Oven Roasted Red Skin Potatoes
Au Gratin Potatoes
Smashed Red Skin Potatoes
Long Grain & Wild Rice Pilaf
Fresh Seasonal Vegetable Medley
Green Bean Almandine
Honey Glazed Baby Carrots

## Open Bar

Four Hours of Open Bar to include Liquor, Domestic & Imported Beer, Red & White Wine Selection, & Assorted Soft Drinks

# Emerald Package

\$69.95 Per Person

#### Hors d'Oeuvres

Guests will be greeted with:

Garden Vegetable Crudité with Roasted Red Pepper Hummus & Ranch Dipping Sauce

Domestic Cheese Display garnished with Fresh Fruit

## Buffet Dinner

Fresh Tossed Green Salad with House Balsamic Vinaigrette Dressing Choice of Two Entrées & Two Accompaniments Warm Dinner Rolls with Butter Coffee, Hot Tea, Iced Tea, & Ice Water

#### **Entrées**

Grecian Chicken Breast
With Feta, Fresh Tomatoes, & Black Olives
Chicken Florentine
Red Wine Braised Short Ribs
Roast Beef with Bordelaise Sauce
Orange Roughy with Mandarin Orange Sauce
Pasta Primayera

## Accompaniments

Oven Roasted Red Skin Potatoes
Au Gratin Potatoes
Smashed Red Skin Potatoes
Long Grain & Wild Rice Pilaf
Baked Rigatoni
Fresh Seasonal Vegetable Medley
Green Bean Almandine
Honey Glazed Baby Carrots

## Open Bar

Four Hours of Open Bar to include Liquor, Domestic & Imported Beer, Red & White Wine Selection, & Assorted Soft Drinks

# Diamond Package

\$79.95 Per Person

#### Hors d'Oeuvres

Guests will be greeted with:

Garden Vegetable Crudité with Roasted Red Pepper Hummus & Ranch Dipping Sauce

Domestic Cheese Display garnished with Fresh Fruit

Your Choice of Two Additional Hors d'Oeuvres

#### Plated Dinner

Fresh Tossed Green Salad with House Balsamic Vinaigrette Dressing, Caesar Salad, or Fruited Salad
Choice of Two Entrées & Two Accompaniments
Warm Dinner Rolls with Butter
Coffee, Hot Tea, Iced Tea, & Ice Water

#### Entrées

Orchard Stuffed Chicken Breast
With Apple, Brie, Spinach, Cranberry, & Port Wine Reduction
Spinach & Artichoke Stuffed Chicken Breast
Rosemary Encrusted Pork Tenderloin
Bourbon Glazed Salmon
Maryland Crab Cake
Prime Rib

## Accompaniments

Twice Baked Potato
Oven Roasted Red Skin Potatoes
Dauphinoise Potatoes
Parmesan Risotto
Fresh Seasonal Vegetable Medley
Green Bean Almandine
Honey Glazed Baby Carrots
Steamed Broccoli
Grilled Asparagus

## Open Bar

Four Hours of Open Bar to include Premium Brand Liquor, Domestic & Imported Beer, Red & White Wine Selection, & Assorted Soft Drinks

# Additional Selections

#### Hot Hors d'Oeuvres

(Price per 100 Pieces)

#### **Chef's Housemade Meatballs**

Choice of Barbecue or Tomato Basil Sauce \$140.00

#### **Assorted Petite Quiche**

\$195.00

#### Spanakopita

\$210.00

#### **Crabmeat Stuffed Mushroom Caps**

\$250.00

#### **Boursin Cheese & Short Rib Stuffed Mushroom Caps**

\$250.00

#### Mini Crab Cakes

\$300.00

#### **Coconut Shrimp**

\$210.00

#### **Mini Beef Wellingtons**

\$250.00

#### Raspberry & Brie Pastry

\$300.00

#### Balsamic, Fig, & Goat Cheese Flatbread

\$280.00

#### **Bacon Wrapped Water Chestnuts**

\$200.00

#### **Bacon Wrapped Scallops**

\$250.00

#### **Chicken Satay with Peanut Sauce**

\$230.00

# Additional Selections Continued

#### Cold Hors d'Oeuvres

#### **Shrimp Cocktail**

\$270.00 per 100 Pieces

#### **Shrimp Shooters**

\$2.95 per Shooter (Minimum of 100 Required)

#### California Sushi Roll

\$250.00 per 100 Pieces

#### Fresh Fruit Kabobs with Yogurt Sauce

\$200.00 per 100 Pieces

#### **Prosciutto Wrapped Melon**

\$210.00 per 100 Pieces

#### **Antipasto Display**

\$200.00 per 100 People

#### **Garlic Tomato Bruschetta**

\$175.00 per 100 Pieces

#### **Mini Caprese Skewers**

\$175 per 100 Pieces

#### Sweet Treats

#### White or Dark Chocolate Dipped Fresh Strawberries

\$24.95 per Dozen

#### **Assorted Petit Fours**

\$24.95 per Dozen

#### Mini Cheesecake Cups

\$24.95 per Dozen

# Open Bar Details

## Liquor Selections

# Standard Liquor (Included in Sapphire & Emerald Packages)

Absolute Vodka
Beefeater Gin
Jose Cuervo Tequila
Jack Daniels Whiskey
Captain Morgan Rum
Jim Beam Bourbon
J&B Scotch
Bailey's Irish Crème
Kahlua Coffee Liqueur
Amaretto

# Premium Liquor (Included in Diamond Package)

Grey Goose Vodka
Bombay Gin
Patron Tequila
Crown Royal Whiskey
Bacardi Rum
Wild Turkey Bourbon
Dewar's Scotch
Bailey's Irish Crème
Kahlua Coffee Liqueur
Disaronno Amaretto

## Upgrading Liquor Selections

**Upgrade the Sapphire or Emerald Wedding Package to include Premium Liquors:** + \$6.00 Per Person

## Extending Open Bar Hours

(4 Hours included in Packages)

Standard Liquor Package: + \$8.00 Per Person / Each Additional Hour

Premium Liquor Package: + \$9.00 Per Person / Each Additional Hour