

Dream Wedding



Our Wedding Packages Include...

Four Hours of Premium Brands Open Bar

Selection of Pre-Reception Chilled Displays & Hors d'oeuvres

Plated or Buffet Menus Options

Complimentary Cake Cutting Service

Damask Table Linens

Complimentary Champagne Toast

Dance Floor Gift Table Cake Table

Complimentary Cake Cutting Service

Hospitality Room for the Bridal Party

Discounted Room Rates for Out of Town Guests

Wedding Night Guest Room for Bride & Groom

Wedding Packages start at \$85.00 per person

All Banquet Functions, Food and Beverage are subject to a 22% Service Charge and Applicable Sales Tax

❧ Chilled Displays ❧

International and Domestic Cheese Display

Accompanied by Assorted Rustic Breads and Crackers Fresh from the Baker

Fresh from the Garden Crudités

*A Bounty of Fresh Cut Asparagus Spears, Baby Carrots, Celery,
And Grape Tomatoes Served with Peppercorn and Herb Dips*

❧ Hors D'oeuvres ❧

(Choice of Two Selections ~ Four (4) Pieces Per Person)

*Boursin Cheese and Spinach ♦ Stuffed Mushroom Caps ♦ Assortment of Mini Quiches
Shaved Roast Beef Roulade ♦ Smoked Salmon Crepe Pinwheels
Petite Maryland Crab Cakes ♦ Vegetable Spring Rolls ♦ Asparagus Wrapped in Prosciutto
Chicken and Wood ear Mushroom Chopsticks with Sweet Chili Dipping Sauce*

❧ Beverage Service ❧

Four Hour Open Bar for You and Your Guests

*Your Beverage Service Includes Premium Brand Liquors, Domestic and
Imported Beer, Copper Ridge Wines and Soft Drinks*

❧ Champagne Toast ❧

A Glass of Champagne for Each Guest to Toast the Newlyweds

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The Grand Dinner Buffet

Salad Station to Include Fresh Mesclin Greens, Grape Tomatoes, European Cucumbers, Shredded Cheese, Sliced Onions, Fresh Fruit, Pasta Salad, Potato Salad and Assorted Dressings

Warm Dinner Rolls and Butter

œ Entrees œ

(Your Choice of Two Main Entrees)

Chicken Piccata

Pan Roasted Chicken with an Apple Brandy Buerre Blanc Garnished with Crumbled Bacon

Sliced London Broil with a Duxelle Demi Glace

Roasted Loin of Pork with a Dried Fruit Compote

Pan seared Atlantic Salmon with Roasted Fennels and Balsamic Gastric

œ Starch Accompaniments œ

(Your Choice of Two Starch Accompaniments)

Garlic Mashed Potatoes ♦ Wild Mushroom Tortellini

Wild Rice Pilaf ♦ Herb Roasted Fingerling Potatoes

œ Vegetable Accompaniments œ

(Your Choice of Two Vegetable Accompaniments)

French Cut Green Beans ♦ Honey Glazed Carrots ♦ Eggplant Parmesan

Creamed Spinach ♦ Roasted Baby Vegetables ♦ Steamed Asparagus

Grand Dinner Buffet Package at \$99 per person

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Plated Entrée Options

☞ Served Salad ☞

(Your Choice of One Served Salad Option)

Caesar Salad – Crisp Romaine with Fresh Parmesan Cheese, Garlic Croutons & Caesar Dressing

Baby Spinach with Candied Walnuts, Mandarin Oranges and Citrus Vinaigrette

Bitter Greens with Macerated Strawberries, Buffalo Mozzarella and Balsamic Vinaigrette

☞ Entrées ☞

Sliced London Broil with Duxelle Demi Glace, Potato Gratin and Grilled Asparagus with Baby Carrots

Roast Sirloin of Beef with a Mushroom Bordelaise Sauce, Oven Roasted Potatoes and Steamed Medley of Vegetables

Boneless Breast of Chicken Piccata, Wild Rice Pilaf and Grilled Asparagus with Baby Carrots

French Breast of Chicken with Wild Mushroom Stuffing and Apple Brandy Sauce and Sautéed Haricot Verdes

Salmon Pallard with Caramelized Onions and Honey Ginger Glaze, Wild Rice Pilaf and Sautéed Patti Pan Squash

Plated Entrée Package at \$85 per person

These Menus Are Suggestions. We would be honored to customize a menu especially for your special day!

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