



## Wedding Menus 2009

Le nozze, le mariage, die hochzeit, la boda,  
o casamento.....

### THE WEDDING

"WHEN YOU MEET SOMEONE WHO CAN COOK  
AND DO HOUSEWORK.....  
DON'T HESITATE A MINUTE.....MARRY HIM"  
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All prices are subject to 20% service charge and applicable tax.  
Prices are subject to change without notice.

# YOUR DREAM WEDDING

Our Wedding Services Provide for the Trendy to the Traditional, the Extravagant to the Tastefully Modest. So whether you Walk Down an Aisle of Rose Petals or White sand, We'll be there to Ensure that Everything Goes well Along the Way.

## TABLE SPECIFICATIONS

Skirted Bridal Table, Cake Table, Gift Table, DJ Table,  
Hotel Linens, Chairs, Staging, Dance Floor

## PARKING

Courtyard by Marriott offers Discounted Parking Rates for Your Guests

## OVERNIGHT ACCOMMODATIONS

Guest Rooms for Out-of-Town Guests are Available at Special Rate

## HANSEN'S WEDDING CAKE

Your Choice of Any Hansen's Cake in the "Contemporary Series"  
Complimentary Cake Cutting Service

## CHAMPAGNE TOAST

One Glass Per Person for the Traditional Toast

## WEDDING NIGHT

After Your Reception, Relax in a Complimentary Sleeping Room with  
Chocolate Covered Strawberries and a Bottle of Chilled Champagne

## CHILDRENS MENUS

Available Upon Request

# HAPPILY EVER AFTER

SERVED WITH CHOICE OF ONE SALAD AND ONE ENTRÉE, INCLUDES YOUR CHOICE OF GARLIC MASHED POTATOES, RED ROASTED POTATOES OR RICE PILAF FRESH SEASONAL VEGETABLES, WARM DINNER ROLLS & BUTTER FRESHLY BREWED COFFEE, DECAFFEINATED AND ASSORTED HERBAL TEAS

## **\*SALADS\***

### **GREEN SALAD**

Tomatoes, Cucumbers, Shredded Carrots, Ranch and Italian Dressing

### **BABY MIXED GREENS SALAD**

Poached Pears, Blueberries, and Fetta Cheese Served with Poppy Seed Dressing

### **TRADITIONAL CAESAR SALAD**

Crisp Romaine Lettuce with Parmesan Cheese and Caesar Dressing

## **\*ENTRÉE\***

**ROASTED CHICKEN**-<sup>1/2</sup> Roasted Chicken with a Zesty Mustard Sauce

**CHICKEN PICCATA**-Chicken Breast with Lemon-Butter Caper Sauce

**CHICKEN MARSALA**-Chicken Breast with Marsala Sauce

## **WEDDING CAKE**

From Simple and Elegant to Elaborate Creations, Hansen's Cakes Will Design the Wedding Cake of Your Dreams

## **CHAMPAGNE TOAST**

**\$41.95 PER PERSON FOR LUNCH**

**\$46.95 PER PERSON FOR DINNER**

# LOVE IS IN THE AIR

SERVED WITH ONE CHOICE OF SALAD AND ENTRÉE, INCLUDE YOUR CHOICE OF GARLIC MASHED POTATOES, RED ROASTED POTATOES OR RICE PILAF, FRESH SEASONAL VEGETABLES, ROLLS & BUTTER. FRESHLY BREWED COFFEE, DECAFFEINATED AND ASSORTED HERBAL TEAS

## **\*HORS D'OEUVRES\***

2 PIECES PER PERSON OF EACH

**CRUDITES DISPLAY** - An Assortment of Garden Vegetables with Ranch Dip

**FRESH FRUIT DISPLAY** - A Selection of Seasonal Sliced Fruit

**ASIAN SPRING ROLLS** - Served with Plum Sauce

**CHEESE STRAWS** - Cheese Flavor Puff Pastry

## **\*SALADS\***

### **GREEN SALAD**

Tomatoes, Cucumbers, Shredded Carrots, Ranch and Italian Dressing

### **BABY MIXED GREENS SALAD**

Poached Pears, Blueberries, and Stilton cheese Served with Poppy Seed Dressing

### **TRADITIONAL CAESAR SALAD**

Crisp Romaine Lettuce with Parmesan Cheese and Caesar Dressing

## **\*ENTRÉES\***

**CHICKEN PICCATA**-Chicken Breast with Lemon Butter Caper Sauce

**GRILLED SALMON**-Fillet of Salmon with Miso Ginger Sauce

**NEW YORK STRIP LOIN**-Thinly Sliced Served with Tri-Color Peppercorn Sauce

## **WEDDING CAKE**

From Simple and Elegant to Elaborate Creations, Hansen's Cakes will Design the Wedding Cake of Your Dreams

## **CHAMPAGNE TOAST**

**\$52.95 PER PERSON FOR LUNCH**

**\$57.95 PER PERSON FOR DINNER**

Bevande, Boissons, Getränke, Tragos,  
Bebidas.....

## DRINKS AND WINES

"IF YOU DRINK, DON'T DRIVE.....DON'T EVEN PUTT"

Dean Martin

All prices are subject to 20% service charge and applicable tax.  
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# BEVERAGE SERVICE

\$ 95.00 Fee For Bartender and Set-up, Non-Refundable

	HOSTED	NON HOSTED
Well Brands	\$5.00	\$5.50
Call Brands	\$6.00	\$6.50
Premium Brands	\$6.25	\$7.00
Cordials	\$7.50	\$8.00
House Wine	\$5.50	\$6.00
Domestic Beer	\$4.25	\$4.75
Import Beer	\$4.75	\$5.25
Soft Drinks	\$2.75	\$3.25
Fruit Juices	\$3.50	\$4.00
Non-Alcoholic Beer	\$4.25	\$4.75
Bottled Water	\$3.00	\$3.50

## DRINK TICKETS

Hosted Drink Tickets: \$6.00 EACH

Well/Call Brands, Imported/Domestic Beer, Wine

## TOAST

Per Glass

Martinelli's Sparkling Cider Toast	\$2.50
Champagne Toast	\$3.50
Lemon Sorbet Champagne Toast	\$4.50

# SPARKLING AND WINE

By The Bottle

Should Your Dining Event Require Special Wine Selections,  
Our Catering Specialist Will be Happy to Assist You.

## BUBBLES

Freixenet Blanc de Blancs	\$14.95
Segura Viudas NV Aria Brut	\$22.00
NV Piper Sonoma Blanc de Noirs	\$29.00
Mumm Napa Brut Prestige	\$49.00
Dom Perignon	\$290.00

## WHITES

Chardonnay Brancott	\$24.00
Chardonnay Hayman & Hill	\$26.00
Chardonnay Kenwood	\$27.00
Chardonnay B.V. Costal	\$28.00
Riesling Firestone	\$23.00
Sauvignon Blanc Nobilo	\$23.00
Sauvignon Blanc B.V. Costal	\$28.00
Sauvignon Blanc Francis Coppola	\$35.00
Pinot Grigio Bolla	\$22.00
Pinot Grigio Meridian	\$28.00
White Zinfandel Beringer	\$21.00

## REDS

Cabernet Sauvignon Castle Rock	\$24.00
Cabernet Sauvignon Hayman & Hill	\$27.00
Cabernet Sauvignon B.V. Costal	\$28.00
Cabernet Sauvignon Palandri	\$20.00
Cabernet Sauvignon Kenwood	\$30.00
Merlot Castle Rock	\$24.00
Merlot Blackstone	\$25.00
Merlot B.V. Costal	\$28.00
Pinot Noir Hardy's Nottage Hill	\$23.00
Pinot Noir Five Rivers	\$25.00
Pinot Noir B.V. Costal	\$29.00
Meritage Hayman & Hill	\$28.00
Shiraz Jacob's Creek Reserved	\$27.00
Zinfandel Valley Of The Moon	\$30.00
Chianti Tiziano	\$24.00