



## Specialty Wedding Package

### Five Hour Premium Brand Open Bar

A Fully Stocked Bar featuring Premium Brand Liquors, Select Wines  
Domestic and Imported Beers and Non Alcoholic Beverages

### One Hour Cocktail Reception

Butler Passed Hors d' oeuvres  
(Choose three selections)

### Culinary Presentations

Classic European and American Cheeses  
Garnished with Seasonal Berries

### Elegant Three Course Seated Dinner

Champagne Toast

#### First Course

Baby Spinach Salad  
With Roasted Pecans, Pears, Bleu Cheese Crumbles, with Herb Vinaigrette  
Fresh Baked Rolls and Creamery Butter

#### Second Course

(Need exact counts per entrée three days prior)

Pan Seared Breast of Chicken, Artichokes, Sun Dried Tomatoes, Lemon Beurre Blanc  
Sautéed Filet of Salmon, Lemon Herb Butter  
Herb Seared Tilapia and Mango Salsa  
Filet Mignon, Cabernet Demi Glaze, \*upgrade for an additional \$10 per person

#### Third Course

Beautiful Custom Designed Wedding Cake  
Coffee, Decaffeinated Coffee and Tea Service

### Reception Package also Includes

Black or White Floor Length Linens and Napkins & Chair Covers and Sashes in your Choice of Color  
Complimentary Standard King Room for the Bride and Groom

### Specialty pricing: \$100.00 per person

Bartender Fee: \$145 each (1 Bartender required for every 50-75 guests)

Prices Do Not Include 22% Service Charge and 6% Sales Tax

\*Prices Subject to Availability\*

### Please Contact:

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