



## *All Wedding Packages Include*

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- ◆ *Elegant one hour reception with open bar and hot hors d'oeuvres with an additional four hours of open bar during dinner.*
- ◆ *Champagne toast served to all guests.*
- ◆ *Hand decorated wedding cake.*
- ◆ *Fresh floral arrangements with candles for all guest tables and head table.*
- ◆ *Wedding night accommodations with champagne for the Bride and Groom.*
- ◆ *Complimentary transportation to and from the airport.*
- ◆ *Special sleeping room rate for out of town guests*
- ◆ *Free parking.*

### ***Beverages***

***Premium Bar:*** SKYY Vodka, Beefeater Gin, Jack Daniel's Bourbon, J & B Scotch, Korbel Brandy, Canadian Club Whiskey, Bacardi Rum, Sauza Gold Tequila, Courvoisier V.S. Cognac, Hiram Walker Peach Schnapps, E & J Cask & Cream, Kahlua, Di Saronno Amaretto, Budweiser, Coors Light, Yuengling Lager, Cabernet Sauvignon, Pinot Grigio, White Zinfandel and Sodas

***Top Shelf Bar:*** Ketel One Vodka, Ketel One Citroen, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Korbel Brandy, Johnny Walker Black, Crown Royal, Sauza Hornitos Tequila, Remy Martin V.S.O.P., Hiram Walker Peach Schnapps, E & J Cask & Cream, Kahlua, Di Saronno Amaretto, Budweiser, Coors Light, Heineken, Amstel Light, Yuengling Lager, Merlot, Chardonnay, White Zinfandel and Sodas

### ***Linen***

The hotel will provide white linens. Color linens are available for an additional charge.

### ***Guarantee***

The final guarantee for number of guests attending the banquet is required 72 hours prior to the event.

### ***Payment***

A Deposit is due to reserve the date. 80% of the estimated bill is due eight weeks in advance, and the final payment is required 72 hours prior to the event.

### ***Cancellation***

All Deposits are non-refundable



## *Sit-Down Wedding Package*

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Five Hour premium bar with assorted hors d'oeuvres for one hour. Chef selection of domestic and imported cheese and cracker garnished with fresh fruit, Italian bread and a display of fresh crudités with appropriate dips.

### *Assorted Hors d' oeuvres – Selection of Four (served butler style)*

Prosciutto & Asparagus Rolls	Sausage en Croute
Brie Purses	Assorted Canapés
Egg Rolls	Mini Quiche
Chicago Pizza	Beef Tenderloin on Toast Points
Sesame Chicken	Mushrooms with Sausage or Crab

### *Appetizers- Select One*

Chilled Fresh Fruit Cup  
Fresh Fruit Plate  
Italian Wedding Soup

### *Salads- Select One*

Tossed Green Salad with Assorted Dressing  
Caesar Salad

### *Entrees- Select Two*

Chicken Piccata  
Chicken Marsala  
Chicken Cordon Bleu with Sauce Champignon  
Prime Rib of Beef Au Jus  
Grilled Salmon with Balsamic Glaze  
Included with Chef Selection of Vegetable and Potato or Rice  
Rolls and Butter

### *Desserts – Select One*

Fruit Tart	Tiramisu
Vanilla Ice Cream with Strawberry Sauce	Chocolate Mousse

Coffee, Tea, and Decaffeinated Coffee



## *Buffet Wedding Package*

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Five Hour premium bar with assorted hors d'oeuvres for one hour. Chef selection of domestic and imported cheese and cracker garnished with fresh fruit, Italian bread and a display of fresh crudités with appropriate dips.

### *Assorted Hors d' oeuvres – Selection of Four (served butler style)*

Egg Rolls	Mini Quiche
Sausage en Croute	Chicago Pizza Brie Purses
Assorted Canapés	Chicken Sate Spanikopita
Scallops with Bacon	Proscuitto & Asparagus Rolls
Sesame Chicken	

### *Deluxe Salad Bar:*

Tossed Salad with Assorted Dressings  
Tortellini Salad  
Tomato, Cucumber, and Onion Vinaigrette  
Mushroom Salad

### *Entrees – Select Three*

Roast Sirloin of Beef in Hunter Sauce  
Baked Manicotti  
Chicken Piccata  
Chicken Marsala  
Seafood Newburg  
Chicken Cordon Bleu  
Stuffed Flounder with Crabmeat  
Pork Medallions with Apple & Brandy Sauce

Seasoned Vegetables with Choice of Potato or Rice  
Rolls and Butter

### *Desserts Display:*

Chocolate Éclairs	Napoleans	Fruit Flan
Cream Puffs	New York Cheesecake	
Fresh Fruit Display	Chocolate Mousse	
Coffee, Tea, and Decaffeinated Coffee		



## *Stations Wedding Package*

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Five Hour premium bar with assorted hors d'oeuvres for one hour. Chef selection of domestic and imported cheese and cracker garnished with fresh fruit, Italian bread and a display of fresh crudités with appropriate dips.

### *Assorted Hors d'oeuvres – Selection of Four (served butler style)*

Prosciutto & Asparagus Rolls	Brie Purses
Sausage en Croute	Egg Rolls
Mini Quiche	Assorted Canapés
Chicago Pizza	Sesame Chicken
Beef Tenderloin on Toast Points	
Mushrooms with Sausage or Crab	

### *Deluxe Salad Bar:*

Tossed Salad with Assorted Dressings  
Tortellini Salad  
Tomato, Cucumber, and Onion Vinaigrette

### *Carving Stations: Choice of Two Items (with miniature rolls and condiment)*

Roasted Turkey	Top Round
Baked Ham	Seasoned Pork

### *Stations:*

Pasta Station with a Choice of Two Sauces  
Chicken Piccata or Chicken Marsala  
Seasoned Vegetables

### *Desserts Display:*

Chocolate Éclairs	Napoleans
Fruit Flan	Cream Puffs
New York Cheesecake	Fresh Fruit Display
Chocolate Mousse	

Coffee, Tea, and Decaffeinated Coffee