



Experience Your
Wedding With
Us



Prestige Package

- Four Hour Open Bar-Premium Liquors & Bartenders
- **Butler Style Hors d' Oeuvres – Five Selections**
- **White Glove Service**
- Champagne Toast for all Guests
- Unlimited Wine with Dinner
- **Fruit and Pastry Table with Gourmet Coffee Service**
- Mirror Accent Tile and Two Votive Candles on each table
- Fresh Flowers in hotel's vases on all guest tables
- Black, White or Ivory Cloths
- Choice of Napkin Color from in-house selections
- **Chair Covers and Sashes for all Guests from in-house selection or in-house Chiavari Chairs**
- Custom Wedding Cake*
- PA System with Microphone
- Dance Floor
- Elevated Head Table Set Up
- Complimentary Overnight Room with Breakfast for Two with minimum 75 packages
- Complimentary Coat Check if needed

Premium Package

- Four Hour Open Bar-Premium Liquors & Bartenders
- **Butler Style Hors d' Oeuvres – Three Selections**
- **Champagne Toast for all Guests**
- Unlimited Wine with Dinner
- Mirror Accent Tile and Two Votive Candles on each table
- Fresh Flowers in hotel's vases on all guest tables
- Black, White or Ivory Cloths
- Choice of Napkin Color from in-house selections
- Custom Wedding Cake*
- PA System with Microphone
- Dance Floor
- Elevated Head Table Set Up
- Complimentary Overnight Room with Breakfast for Two with minimum 75 packages

Elite Package

- Four Hour Open Bar-Premium Liquors & Bartenders
- Unlimited Wine with Dinner
- Mirror Accent Tile and Two Votive Candles on each table
- Floating candle centerpiece
- Black, White or Ivory Cloths
- Choice of Napkin Color from in-house selections
- Custom Wedding Cake*
- PA System with Microphone
- Dance Floor
- Elevated Head Table Set Up
- Complimentary Overnight Room with Breakfast for Two with minimum 75 packages

On-Site Ceremonies - Set- add'l, flat rate Ceremony Set- Up Fee applies- Per room minimums apply

Prices are plus 20% service charge and prevailing sales tax



Your Wedding Experience...

Prestige Premium Elite

- Breast of Chicken Chardonnay** with White Wine Sauce
- Chicken Breast Marsala** with Marsala Wine & Mushroom Sauce
- Breast of Chicken Almandine** with Almonds
- Sliced Roast Sirloin of Beef au jus**
- Tortilla encrusted Tilapia** with Chipotle-Lime Sauce
- Tilapia Scampi** with garlic butter bread crumbs
- Rosemary Chicken Breast** with garlic
- Breast of Chicken Picatta** with lemon and capers
- Sliced London Broil** with Sherry Mushroom Sauce
- Beef Wellington, en croute,** with Sauce Madeira
- Roast Prime Ribs of Beef** with horseradish sauce
- Filet Mignon** with Sauce Béarnaise
- Roast Tenderloin of Beef** with Bourbon Sauce or Scallion Butter
- Petite Sirloin Filet & Chicken Breast Combination**
- Chicken Wellington en croute**
- Parmesan Crusted Whitefish**
- Manhattan Strip Filet (10 oz)** with Merlot Sauce
- Broiled Orange Roughy** with lemon butter
- Chicken Framboise** with Raspberry Sauce
- Chicken Duxelle** with Shallots & Mushrooms
- Chicken Florentine** with Spinach and Sauce Supreme
- Supreme of Chicken** on a bed of Wild Rice
- Salmon Filet** with Dill Sauce – Lime/Cilantro Marinade/Teriyaki
- Roulade of Chicken** with Cranberry Sage Stuffing
- Chicken Breast Stuffed** with Apple & Brie Cheese



Prestige
Package

Premium
Package

Elite
Package

Appetizers	<p><i>French Onion Soup</i> <i>Chicken Consommé with Sliced Morel Mushrooms</i> <i>Cream of Asparagus</i> <i>Shrimp Bisque</i> <i>Fresh Fruit Cup with Chantilly Cream</i></p>	<p><i>Chicken Noodle Soup</i> <i>Cream of Broccoli</i> <i>Vegetarian</i> <i>Minestrone Fresh Fruit Cup</i> <i>Penne Pasta with Marinara Sauce</i></p>	<p><i>Chicken Noodle Soup</i> <i>Cream of Broccoli</i> <i>Vegetarian Minestrone</i></p>
Salads	<p><i>Caesar Salad with Parmesan Shavings and Garlic Croutons</i> <i>Caprese Salad with Tomato & Mozzarella, Basil and Balsamic Vinaigrette</i> <i>Strawberry & Glazed Walnut Spinach Salad</i> <i>Athenian Salad with Tomatoes, Onions, Olives, Feta Cheese and Greek Dressing</i></p>	<p><i>Deluxe Garden Salad with Two Dressing Choices</i> <i>Caesar Salad with Parmesan Shavings and Garlic Croutons</i> <i>Mandarin Oranges & Almonds</i> <i>on a Bed of Mixed Greens</i></p>	<p><i>Deluxe Garden Salad with Two Dressing Choices</i></p>
Potato/ Starch	<p><i>Garlic Mashed</i> <i>Potatoes Roasted New</i> <i>Potatoes Rice Pilaf</i> <i>Twice Baked</i> <i>Potatoes</i> <i>Potatoes Anna</i> <i>Blended Wild Rice</i> <i>Bow Tie Pasta with Sun-dried Tomato Pesto</i> <i>Idaho Baked Potatoes with Sour Cream & Chives</i> <i>Dauphinoise Potatoes</i></p>	<p><i>Garlic Mashed</i> <i>Potatoes Roasted New</i> <i>Potatoes Rice Pilaf</i> <i>Twice Baked</i> <i>Potatoes</i> <i>Potatoes Anna</i> <i>Blended Wild Rice</i> <i>Bow Tie Pasta with Sun-dried Tomato Pesto</i> <i>Idaho Baked Potatoes with Sour Cream & Chives</i></p>	<p><i>Garlic Mashed Potatoes</i> <i>Roasted New Potatoes</i> <i>Rice Pilaf</i> <i>Twice Baked Potatoes</i></p>
Vegetable	<p><i>Green Beans</i> <i>Almondine</i> <i>Fresh Vegetable</i> <i>Medley</i> <i>Honey Butter Carrots</i> <i>Cauliflower & Broccoli</i> <i>Polonaise</i> <i>Teriyaki Green Beans</i> <i>Bouquetiere of</i> <i>Seasonal Vegetable</i> <i>Tomato Florentine</i></p>	<p><i>Green Beans</i> <i>Almondine</i> <i>Fresh Vegetable</i> <i>Medley</i> <i>Honey Butter Carrots</i> <i>Cauliflower & Broccoli</i> <i>Polonaise</i> <i>Teriyaki Green Beans</i></p>	<p><i>Green Beans Almondine</i> <i>Fresh Vegetable Medley</i> <i>Honey Butter Carrots</i></p>
Dessert Course	<p><i>Scoop of Vanilla Ice Cream with your choice of topping or</i> <i>Lemon Sorbet</i></p>	<p><i>Scoop of Vanilla Ice Cream with your choice of</i> <i>topping or</i> <i>Lemon Sorbet</i></p>	<p><i>Scoop of Vanilla Ice Cream with your choice of topping</i></p>
Children's meals and vegetarian options available	<p><i>Artisan Rolls & Butter Coffee – Tea – Decaf Sodas upon Request during dinner</i></p>	<p><i>Artisan Rolls & Butter Coffee – Tea – Decaf Sodas upon Request during dinner</i></p>	<p><i>Artisan Rolls & Butter Coffee – Tea – Decaf Sodas upon Request during dinner</i></p>

Bar Packages

<p><i>Prestige Upgrade</i></p>	<p><i>All Packages</i></p>
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		Available at an Additional Charge of \$5.00 p/p	Elite & Premium Liquors Included Sampling
<p>Bar Listings for Package Bars represent a sampling of the liquors available.</p> <p>*Reasonable and comparable substitutions may be made at the discretion of management without notice.</p> <p>*All Bars will have Bourbon, Brandy Gin, Rum, Scotch, Tequila, Vodka, Whiskey, Beer, Wine, Soft Drinks and Juices</p>	<p><i>Executive Martini Bar</i> <i>Grey Goose, Grey Goose Flavors, Absolut Flavors, Level Belvedere, Shaken or Stirred Served With Traditional and Contemporary Garnishes</i> <i>Hand Sculptured Ice Luge With A Minimum Of 100 People</i> <i>\$7.00 Per Drink</i></p> <p><i>Cordials</i> <i>Starbucks Coffee Liqueur, Drambuie, B&B, Starbucks Cream Liqueur, Grand Marnier, Di Saronno, \$7.00 Per Drink</i></p> <p><i>International Coffee Bar</i> <i>Individually Prepared and Flambeed,\$7.00 Per Drink</i> <i>Attendant Fee \$75.00</i> <i>Coffee Anthony</i> <i>Grand Marnier and Ameretto DiSaronno</i> <i>Coffee North Shore</i> <i>Hennesy VS and Starbucks Coffee Liqueur, Emerald Isle</i> <i>Jameson With Crème de Menthe</i> <i>Scottish Plaid Glenlivet and Drambuie</i> <i>Kahlua Coffee (Fresh Brewed Coffee and Kahlua)</i></p>	<p><i>Bombay Sapphire Gin</i> <i>Belvedere or Grey Goose Vodka</i> <i>Ketel One Vodka</i> <i>Captain Morgan Rum</i> <i>Glenlivet Scotch</i> <i>Crown Royal</i> <i>Johnny Walker Black</i> <i>Bailey's Irish Cream</i> <i>Hennessey VSOP or Courvoisier</i> <i>VSOP</i> <i>Grand Marnier</i> <i>Di Saronno Amaretto</i></p>	<p><i>Absolut Vodka</i> <i>Beefeater Gin</i> <i>Dewars or Cutty Sark Scotch</i> <i>Bacardi Rum</i> <i>Jim Beam Bourbon</i> <i>J&B</i> <i>Canadian Club Whiskey</i> <i>Seagram's 7</i> <i>Peach Schnapps</i> <i>Apricot Brandy</i> <i>Seagram's VO</i> <i>Jack Daniel's</i> <i>Johnny Walker Red</i> <i>Kahlua,</i> <i>Amaretto Liqueur</i> <i>Southern Comfort</i> <i>Tequila</i> <i>Christian Brothers Brandy</i> <i>Domestic & Imported Beers</i> <i>Sycamore Lane Wines</i> <i>Domestic & Imported</i></p>

*Hors
D'oeuvres
Selections*

Swedish Meatballs, Rumaki, Franks in Blankets, Chicken & Pineapple Brochettes, Stuffed Mushroom Caps, Fried Cheese Ravioli with Marinara Sauce, Vegetable Egg or Spring Rolls with Sweet & Sour Sauce, Petite Quiche, Crab Rangoon, Salmon Mousse on Cucumber Slices, Spinach & Feta Triangles, Thai Peanut Chicken Satay, Chicken Pakoras with Raita & Chutney, Cheese Puffs, Fresh Bruschetta, Sesame Chicken Tenders
Ask about our Crostini Bar and Antipasto Table
Action Stations Available
Custom and Theme Menus Available

10.17 Prices subject to change without notice

Upgrades & Enhancements

- *Prestige Bar Service - additional per person - Premium Wines \$3.00 additional per person*
- *Champagne Toast - additional per person*
- *Butler Passed Hors d'oeuvres - per person*
- *Fruit and Pastry Table - per person or Deluxe Sweet Table \$10.00 per person – Assorted Pastries, Cheesecakes, Pies, Strudels & Torte Cake, Seasonal Fruit, Whole Fruit Display – item list available*
- *- per person Service Charge if guest supplies own Sweet Table*
- *In House Chair Covers - per chair – Cover and Sash - In House Selections*
- *Chiavari Chairs – Mahogany with Ivory Chair Pads - per chair*
- *Table Runners additional per runner*
- *Specialty Chair Covers and Linens – Prices Quoted upon request*
- *Ornament additional on all Wedding Cakes*
- *Champagne Fountain – Rental quoted upon request*
- *Chocolate Fountain-Rental quoted upon request*
- *Ice Carvings – Prices quoted upon request*
- *Signature Drinks – Prices quoted upon request*
- *White or Ivory Backdrop – Price quoted upon request*
- *Flowers on Guest tables – Double Rose or Single Orchid - additional per table***

