Wedding Package
Available for parties of 150 adults or more

- Champagne Toast
- Three Hour House Bar
- Three Course Dinner
- Complimentary Banquet Hall and Hospitality Room
- Discount Rate on Guest Rooms
  (based on room pick up)

Entrée Selections
- Half Roasted Chicken
- Chicken Marsala
- Pasta Primavera
- Chicken Parmigiana
- Fresh Grilled Salmon
- Prime Rib
- Black Angus New York Strip
- Filet Mignon

Each Entrée includes choice of one from each of the following:

Salad
- Fresh Green Salad with two dressings
- Classic Caesar Salad

Vegetable
- Sautéed Green Beans
- Steamed Fresh Broccoli
- Assorted Vegetable Medley

Potato
- Baked
- Double Baked
- Au Gratin

Dessert
- Home Baked Apple Pie
- Chocolate Cake
- Tiramisu

*Discount rates apply only if 10 or more rooms are picked up from the room block. Walk-in rates will apply if this requirement is not met. No deposit needed for room block.

The above Items are subject to a Service Charge and a Sales Tax
Hors D’ Oeuvres

**Cold Selections**
- Smoked Salmon and Dill Cream Cheese on Toast Points
- Classic Deviled Eggs
- Assorted Vegetable Crudités with Dip
- Finger Sandwiches to Include Ham, Chicken, and Tuna Salad
- Red and Yellow Tomato Brochettes
- Cold Jumbo Shrimp with Cocktail Sauce

*(All Prices are based on 50 pieces each)*

**Hot Selections**
- Assorted Miniature Quiche
- Seafood or Sausage Stuffed Mushroom Caps
- Fried Chicken Tenders with Honey-Mustard Sauce
- Mini Brochettes of Beef and Mushroom
- Mini Brochettes of Chicken and Pineapple
- Miniature Crab Cakes with Remoulade Sauce
- Vegetables Spring Roll with Plum Dipping Sauce
- Spinach and Feta Phyla Triangles
- Baby Lamb Chops with Herb and Mustard Glaze
- Coconut Shrimp with Cocktail Sauce
- Swedish or Barbecue Meatballs
- Vegetable Quesadillas
- Chicken Quesadillas
- Buffalo or BBQ Wings

*(All prices are based on 50 pieces each)*

**Snacks**
- Deluxe Mixed Nuts and Bar Mix
- Potato, Corn and Tortilla Chips
- Accompanied by Fresh Onion Dip and Salsa Picante

*The above Items are subject to a Service Charge and a Sales Tax*
Reception Enhancements
Theme stations are intended to be served with additional items to provide substantial fare for your guests.

The Carvery

Tenderloin of Beef
With Horseradish Mayonnaise
Pommery Mustard and Silver Dollar Rolls
(serves 30 people)
1 Chef Required

Prime Rib of Beef
With Horseradish Mayonnaise
Pommery Mustard and Silver Dollar Rolls
(serves 20 people)
1 Chef Required

Roast Sirloin of Beef
With Horseradish Mayonnaise
Pommery Mustard and Silver Dollar Rolls
(serves 20 people)
1 Chef Required

Bourbon and Maple Glazed Ham
With Dill Mayonnaise
Mustard and Silver Dollar Rolls
(serves 20 people)
1 Chef Required

Roasted Turkey Breast
With Cranberry-Mandarin Relish
Dijon Mustard and Silver Dollar Rolls
(serves 25 people)
1 Chef Required

The above items are subject to a Service Charge and a Sales Tax.