



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

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Reception Enhancements

Theme stations are intended to be served with additional items to provide substantial fare for you guest

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

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