

W E D D I N G   P A C K A G E   I

# P L A T E D L U N C H E O N

Bride and Groom Receive  
Complimentary One Night Stay at Hotel  
In Room Breakfast Service  
In Room Amenity

Dance Floor  
Champagne Toast for Head Table  
Cutting, Plating and Boxing of the Wedding Cake  
Personalized Menu at Each Place Setting  
Round Mirror and Four Votive Candles per Table  
Cake Table, Gift Table and DJ Table  
Risers for Head Table and Band  
Clothed Cocktail Tables  
Tablecloths and Napkins  
Dedicated Banquet Captain Assigned to Your Event  
Choice of Salad served with House Made Breads and Sweet Butter  
Choice of Entrée Served with Fresh Seasonal Vegetables  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Milk

## OPEN BAR

(Two Hours)

### HOUSE WINES

Canyon Road®

### DOMESTIC BEERS

Budweiser®, Bud Light®,  
Coors Light®  
O'Doul's® Non-Alcoholic  
Miller Lite®

### IMPORT BEERS

Heineken®, Corona®

### HOUSE BRAND COCKTAILS

Dewar's® Scotch, Jack Daniel's®, Crown Royal®, Tanqueray® Gin, Bacardi® Light Rum,  
Sauza® Gold Tequila, Skyy® Vodka, Courvoisier® VS, Kahlúa®

## **BUTLER-PASSED HORS D'OEUVRES**

(Choice of Four)

Prosciutto and Fresh Mozzarella • Smoked Salmon Roll with Capers • Beef Empanadas  
Bruschetta with Tomato Basil Relish • Spinach and Feta Cheese Wrapped in Phyllo Dough  
Miniature Beef Wellington • Baked Brie with Raspberry Coulis  
Egg Rolls Served with Hot Chinese Mustard Sauce and Plum Sauce  
Beef Satay • Chicken Satay • Cucumber with Crab Meat

## **SALADS**

(Choice of One)

Field Greens with Medley of Tomatoes and Marinated Vegetables,  
Served with a Champagne Vinaigrette Dressing

Garden Fresh Iceberg Lettuce Served with  
Tomato, Cucumber, Black Olive and a Choice of Dressing

Spring Mix of Baby Greens, Julienne of Vegetables and  
Hearts of Palm, Served with a Champagne Vinaigrette Dressing

Caesar Salad with Herb Croutons,  
Served with a Traditional Caesar Dressing

Romaine Salad with Candied Walnuts,  
Served with a Parmesan Peppercorn Dressing

Romaine Lettuce with Roma Tomatoes, Black Olives, Carrots,  
Served with a Basil Balsamic Vinaigrette Dressing

Field Greens with Roma Tomatoes,  
Served with a Parmesan Peppercorn Vinaigrette Dressing

Tender Leaf Spinach Salad with Crispy Bacon, Red Onions and Chopped Eggs,  
Served with a Bacon Vinaigrette Dressing

## ENTRÉES

(Choice of One)

Chicken Piccata with Lemon Caper Sauce,  
Served with Blended Wild Rice

Chicken Marsala with Wild Mushroom Sauce,  
Served with Grilled Herb Polenta Cake

Grilled Filet of Salmon with a Sun-dried Tomato Pepper Sauce,  
Served with Saffron Boiled Potatoes

Grilled Petite Filet Mignon with Shiitake Mushroom Sauce,  
Served with Roasted Garlic Whipped Potatoes

Grilled Boneless Breast of Chicken with a Chardonnay Glacé  
and Grilled Petite Filet Mignon with Shiitake Mushrooms and Shallots,  
Served with Herb Whipped Potatoes

Penne Pasta with Roasted Vegetables and Sun-dried Tomatoes,  
topped with Parmesan Cheese

\$60 per Guest