

W E D D I N G P A C K A G E I I

B U F F E T D I N N E R

Bride and Groom Recieve
Complimentary One Night Stay at Hotel
In Room Breakfast Service
In Room Amenity for the Bride and Groom

Dance Floor
Champagne Toast for Head Table
Cutting, Plating and Boxing of the Wedding Cake
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
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®

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre,
Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses
Garnished with Summer Sausage and Seasonal Fresh Fruit
Served with Gourmet Crackers and Sliced Baguettes

CRUDITÉ DISPLAY

Assortment of Freshly Cut Seasonal and Roasted Vegetables
Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks,
Cauliflower, Green Beans, Roasted Peppers, Squash, Mushrooms
Served with Ranch and Dill Dips

COLD SELECTIONS

(Choice of Three)

Fresh Fruit Salad
Tomato and Mozzarella Salad
Served with Balsamic Vinegar
And Extra Virgin Olive Oil
Romaine Salad with Candied
Walnuts served with
Parmesan Peppercorn Dressing

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

Tossed Salad with Tomatoes
Cucumber and Black Olives
Served with Thousand Island,
Ranch or Lo-Cal Dressing

Baby Shrimp Salad

Pasta Primavera Salad

Calamari Salad
Mixed Vegetable Salad
Tender Leaf Spinach Salad
With Bacon, Mushrooms,
Red Onions and Egg
Served with Warm Bacon Dressing
Mandarin Orange & Chicken Salad

HOT SELECTIONS

(Choice of Three)

Herb Crusted Red Ruby Trout
Chicken with Basil Cream Sauce
Roasted Pork Loin with Apricot Sauce
Vegetable Lasagna
Chicken Piccata
Top Sirloin Steak
Grilled Salmon with Lemon Butter Sauce
San Francisco Seafood Cioppino
Braised Beef Brisket
Chicken Marsala
Chicken Parmesan
Baked Halibut with Lemon Butter
Mesquite Barbecued Tri-Tip Steak

ACCOMPANIMENT SELECTIONS

(Choice of Two)

Barbecued Baked Beans
Oven-Roasted Potatoes
Lyonnais Potatoes
Gnocchi Italiano

Au Gratin Potatoes
Blended Wild Rice
Rigatoni Pomodoro
Parmesan Potatoes

Steamed Rice
Macaroni and Cheese
Garlic Whipped Potatoes
Saffron Rice

\$70 per Guest
(Minimum 25 Guests)