

W E D D I N G   P A C K A G E   I I I

# P L A T E D   D I N N E R

Bride and Groom Receive  
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  
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  
Tuxedo Strawberries on Each Table  
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

(2 Hours)

### HOUSE WINES

Canyon Road®

### DOMESTIC BEERS

Budweiser®, Bud Light,  
Coors Light®, O'Douls® 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 • Beef Satay  
Egg Rolls Served with Hot Chinese Mustard Sauce • 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 Champagne Vinaigrette

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 Raspberry Vinaigrette

## **ENTRÉES**

(Choice of One)

Grilled Boneless Breast of Chicken with a Basil and Sun-Dried Tomato Cream Sauce,  
Served with Grilled Polenta

Breast of Chicken Stuffed with Boursin Cheese and Pine Nuts with Wild Mushroom Sauce,  
Served with Roasted Shallot Whipped Potatoes

Grilled Salmon Medallion Tomato Confit,  
Served with Yukon Gold Whipped Potatoes

Grilled Filet of Salmon with an Orange Cilantro Vinaigrette,  
Served with Saffron Rice

\$80 per Guest