

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

H O R S D ' O E U V R E S R E C E P T I O N

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
Open Bar with House Brand Cocktails, House Wines, Domestic Beers, Imported Beers (2 Hours)
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Milk

INTERNATIONAL & 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 and Mushrooms
Served with Ranch and Dill Dips
Caesar Salad Station with Attendant

SALAD STATION

(Made to Order)
Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp
Served with Herb Croutons, Shredded Parmesan Cheese, and Traditional Caesar Dressing

HOT HORS D'OEUVRES

Beef Kabob with Teriyaki Sauce
Smoked Cheese Fondue
Cajun Chicken Tenders
Cheese Quesadillas
Fried Shrimp with Cocktail Sauce

Carving Station with Chef Carving
Choice of Pepper Roasted Tenderloin or Whole Roasted Turkey Breast,
Served with Assorted Mustards, Mayonnaise, Creamy Horseradish,
Cranberry Sauce and Freshly Baked Rolls

\$70 per Guest