

# WEDDING PACKAGE II

## BUFFET DINNER

Complimentary One Night Stay at Hotel  
In Room Breakfast Service  
In Room Amenity for the Bride and Groom  
24' x 24' 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  
Table Cloths and Napkins (available in white, black, tan and burgundy)  
Services of On-Site Event Manager  
Open Bar with House Brand Cocktails, House Wines, Domestic Beers, Imported Beers (4 hours)  
International & Domestic Cheese Display  
Crudite Display  
Served with Fresh Seasonal Vegetables  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Milk

### OPEN BAR (FOUR HOURS)

#### HOUSE WINES

Coastal Ridge

#### DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite,  
O'Douls Non-Alcholic

#### IMPORT BEERS

Imported Beers  
Heineken, Corona, Amstel Light

### HOUSE BRAND COCKTAILS

J&B Scotch, Jim Beam, Seagrams 7 Crown, Beefeater Gin, Bacardi Light Rum,  
Jose Cuervo Gold Tequila, Smirnoff Vodka, Korbel Brandy, Kamora Coffee Liqueur

### INTERNATIONAL & DOMESTIC CHEESE DISPLAY

To Include: Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre,  
Edam, Gruyère, Marinated Fresh Mozzarella, Havarti, & Pepper Cheese  
Garnished with Summer Sausage & Seasonal Fresh Fruit  
Served with Gourmet Crackers & Sliced Baguettes

### CRUDITE DISPLAY

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

**AMERISTAR**

*Prices are exclusive of 10.45% Sales Tax and 20% Gratuity*

### **COLD SELECTIONS (CHOOSE THREE)**

Calamari Salad  
Southwest Potato Salad  
Baby Shrimp Salad  
Fresh Fruit Salad  
Mandarin Orange & Chicken Salad  
Mixed Vegetable Salad  
Tomato & Mozzarella Salad Served with Balsamic Vinegar & Extra Virgin Olive Oil  
Romaine Salad with Candied Walnuts & Served with Parmesan Peppercorn Dressing  
Pasta Primavera Salad  
Tender Leaf Spinach Salad with Mushrooms, Red Onions Served with Warm Bacon Dressing  
Spring Mix of Baby Greens, Julienne of Vegetables, & Hearts of Palm, Served with Champagne Vinaigrette  
Cheese Ravioli Salad with Roasted Mushrooms  
Tossed Salad with Tomatoes, Cucumber & Black Olives Served with Thousand Island, Ranch & Lo-Cal Dressings

### **HOT SELECTIONS (CHOOSE THREE)**

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

### **ACCOMPANIMENTS SELECTIONS (CHOOSE TWO)**

Barbecued Baked Beans  
Oven-Roasted Potatoes  
Lyonnais Potatoes  
Orzo Pasta with Asparagus  
Au Gratin Potatoes  
Blended Wild Rice  
Rigatoni Pomodoro  
Parmesan Potatoes  
Steamed Rice  
Macaroni & Cheese  
Garlic Whipped Potatoes  
Saffron Rice

\$60.00/person plus tax and gratuity

**AMERISTAR**

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