

# WEDDING PACKAGE III

## PLATED DINNER WITH CHICKEN/SALMON

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  
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  
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)  
Wine Service at Table to include Chardonnay and Cabernet Sauvignon  
Choice of Four Hot or Cold Hors d'oeuvres to be Butler Passed (for one hour, average 6pc/person)  
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 (FOUR HOURS)

#### HOUSE WINES

Coastal Ridge

#### DOMESTIC BEERS

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

#### 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

### BUTLER PASSED HORS D' OEUVRES (CHOOSE FOUR)

Prosciutto & Fresh Mozzarella • Smoked Salmon Roll with Capers • Goat Cheese & Sun Dried  
Tomatoes with Roasted Pine Nuts in a Pastry Shell • Bruschetta with Assorted Toppings • Spinach  
& Feta Cheese Wrapped in Phyllo Dough • Miniature Beef Wellington • Baked Brie with Raspberry  
Coulis • Mushroom Caps stuffed with Chicken and Gruyere Cheese • Sea Scallops wrapped in bacon  
• Fried Butterfly Shrimp with Cocktail Sauce • Crab Cakes

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

## **SALADS (CHOOSE ONE)**

Field Greens with Medley of Tomatoes & Marinated Vegetables Served with a Champagne Vinaigrette

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

Field Greens with Strawberries, Mandarin Oranges & Walnuts Served with a Honey Lime Herb Dressing

Caesar Salad with Herb Croutons  
& Traditional Caesar Dressing

Field Greens with Roasted Pecans & Dried Cranberries  
Served with a Balsamic Vinaigrette

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

Field Greens with Roma Tomatoes  
Served with a Parmesan Peppercorn Vinaigrette

Tender Leaf Spinach Salad with Crispy Bacon  
Red Onions, & Chopped Eggs  
Served with a Raspberry Vinaigrette

## **ENTRÉES (CHOOSE ONE)**

Grilled Boneless Breast of Chicken with a Basil & Sun Dried Tomato Cream Sauce  
Served with Grilled Polenta

Breast of Chicken Stuffed with Boursin Cheese & Pine Nuts with Wild Mushroom Sauce  
Served with Roasted Garlic Whipped Potatoes

Grilled Boneless Breast of Chicken with a Roasted Garlic Chenin Blanc Sauce  
Served with Tuxedo Orzo

Grilled Filet of Salmon with a Citrus Beurre Blanc Sauce  
Served with Saffron Rice

\$70.00/person plus tax and gratuity

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