

WEDDING PACKAGE IV

HORS D'OEUVRES RECEPTION

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)
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Milk

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

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

HOT HORS D'OEUVRES

Meat Cannelloni with Primavera Sauce
Italian Sausage en Brioche
Cajun Chicken Tenders
Cheese Quesadillas
Fried Shrimp with Cocktail Sauce

CARVING STATION WITH CHEF CARVING

Pepper Roasted Tenderloin
Whole Roast Turkey Breast
Served with Assorted Mustards, Mayonnaise, Creamy Horseradish,
Cranberry Sauce & Freshly Baked Rolls

\$70.00/person plus tax and gratuity

AMERISTAR

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