

WEDDING PACKAGE V

PLATED DINNER WITH DUAL ENTREE

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
Champagne Toast for all Guests
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-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

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

AMERISTAR

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 Sun-dried Tomatoes, Pine Nuts and Pepper Confetti and Grilled Petite Fillet Mignon with Shitake Mushrooms and Shallots Served with Herb Whipped Potatoes

Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce and Shrimp Scampi Served with Parmesan Potatoes

\$80.00/person plus tax and gratuity

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