

HOLIDAY INN GOLDEN GATEWAY

UNBRIDLED ATTENTION

ALL OF OUR WEDDING PACKAGES AT THE HOLIDAY INN GOLDEN GATEWAY
INCLUDE THE FOLLOWING:

Vegetable Crudités, Fruit & International Cheese displays

(1) Bottle of House Red & (1) Bottle of House White Wines per table

Champagne or Sparkling Cider Toast for All Guests

Freshly Baked Rolls with Butter

Iced Tea, Water & Coffee Service or Stations

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Brushed Aluminum Tables with Black Stretch Underlays

Contemporary Banquet Chairs

Mirrored Tiles and Votive Candles per Banquet Round

Dance Floor

Cakes Cutting

Printed Menus Cards in White or Ivory

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Complimentary Menu Tasting for up to 4 Guests

Reduced Rate for Children Under 12 Years of Age

A Dedicated Catering Event Professional

Our Wedding Packages provide a 1 hour pre-reception that will include a vegetable crudités display, fruit & berry display & an international cheese display. Additional hors d'oeuvres can be added and will be charged accordingly. Ballrooms do have a discounted room rental in addition to the wedding packages with our Emerald Ballroom being \$2,000.00++ and our Gold Rush Ballroom being \$1,000.00++

Approximately 90 days prior to your special day we will ask for all of your specific details in regards to the reception, including food selections and beverage choices. In addition 30% of expected expenditures will also be due at this time. Your final headcount is due 7 business days prior to the event with payment in full. We accept cash, credit card, or certified check for final payment.

Ask our Catering Professionals for additional information & pricing

++All prices are subject to a taxable 23% service fee & 8.75% sales tax

BUFFET

CRYSTAL PACKAGE

Stationary Hors d' Oeuvres

Seasonal Fresh Fruits, Berries & International Cheeses

Vegetable Crudités

Above Served During Cocktail Hour

Antipasto Platter

Artichokes, Mushrooms, Grilled Italian Vegetables,
Peppers, Mortadella, Salami, Provolone & Mozzarella

Entrees

Grilled Chicken Breasts with Fennel & Pancetta

Fettuccini Alfredo with Light Cream Sauce

Vegetarian Lasagna

Sicilian Style Ratatouille

Buffet Includes

Caesar Salad

Foccacia & Garlic Breads

BUFFET

GOLD PACKAGE

Stationary Hors d' Oeuvres

Seasonal Fresh Fruits, Berries & International Cheeses

Vegetable Crudités

Above Served During Cocktail Hour

Choice of One Carving Station*

Whole Roasted Turkey Breast

Boneless Smoked Ham

Steamship Round of Beef

Roasted Beef Tenderloin

(*\$275++ attendant fee will apply per attendant)

Choice of Two Entrees

Breast of Chicken with Balsamic Brown Butter

Grilled Salmon with Tomato Saffron Coulis

Sliced Sirloin of Beef with Cabernet Sauvignon Butter

Wild Mushroom Risotto with Arugula & Parmesan

Choice of One Side

Garlic Mashed Potatoes

Roasted New Potatoes

Rice Pilaf

Penne Pasta in Light Cream Sauce

Buffet Includes:

Garden Salad with Assortment of Garnishes

Red Potato Salad

Pasta Salad

Seasonal Fresh Vegetables

Freshly Baked Rolls & Butter

BUFFET

DIAMOND PACKAGE

Stationary Hors d' Oeuvres

Seasonal Fresh Fruits, Berries & International Cheeses

Vegetable Crudités

Above Served During Cocktail Hour

Choice of One Carving Station*

Whole Roasted Turkey Breast

Boneless Smoked Ham

Steamship Round of Beef

Roasted Beef Tenderloin

(*\$275++ attendant fee will apply per attendant)

Choice of Two Entrees

Grilled Chicken with Lemon Thyme Vinaigrette

Slow Roasted Prime Rib au jus with Horseradish

Miso Glazed Salmon

Wild Mushroom Risotto with Arugula & Parmesan

Choice of Three Salads

Caesar Salad

Sonoma Mixed Greens Salad with Assorted Dressings

Spinach Salad with Goat Cheese, Caramelized Walnuts, Red Peppers & Sherry Vinaigrette

Seasonal Fresh Fruit

Pesto Pasta Salad

Greek Salad with Feta Cheese & Greek Olives

Buffet Includes:

Seasonal Fresh Vegetables

Roasted New Potatoes

Rice Pilaf

Fresh Sourdough Rolls & Butter

PLATED

ELEGANCE PACKAGE

Stationary Hors d' Oeuvres

Seasonal Fresh Fruits, Berries & International Cheeses

Vegetable Crudités

Above Served During Cocktail Hour

Select One Starter

Spinach Salad

Caesar Salad

Select One Entree

Grilled Breast of Chicken, sundried tomato basil & garlic

Sliced Sirloin with sautéed shallots & red wine demi glaze

Sliced Pork Loin with rosemary & whole grain mustard butter

Served with Chef's Choice of Seasonal Vegetables & Starch to Compliment Entrée

Warm Rolls & Butter

PLATED

DREAM PACKAGE

Stationary Hors d' Oeuvres

Seasonal Fresh Fruits, Berries & Imported/Domestic Cheeses

Vegetable Crudités & Tropical Fruit Punch

Select One Hot Hors d' Oeuvres

Saffron Arancini with Tomato Sauce

Assorted Petite Quiche

Tomato Basil Bruschetta

Spanikopita

Vegetable Spring Rolls with Plum Sauce

Chicken Satay with Thai Peanut Sauce

Teriyaki Beef Skewers

Wild Mushroom Duxelle in Filo Cup

Mushroom Caps Stuffed with Sausage

Coconut Marinated Prawn on Romaine

Above items are served during the Cocktail Hour

Select One Starter

Spinach Salad

Caesar Salad

California Wedge Salad

Select Two Entrée

Grilled Breast of Chicken , sun-dried tomato basil & garlic

Sliced Sirloin with sautéed shallots & red wine demi glaze

Sliced Pork Loin with rosemary & whole grain mustard butter

Served with Chef's Choice of Seasonal Vegetables & Starch to Compliment Entrée

Warm Rolls & Butter

PLATED

I DO PACKAGE

Stationary Hors d' Oeuvres

Seasonal Fresh Fruits, Berries & Imported/Domestic Cheeses

Vegetable Crudités & Tropical Fruit Punch

Select One Cold Hors d' Oeuvres

Saffron Arancini with Tomato Sauce

Assorted Petite Quiche

Tomato Basil Bruschetta

Spanikopita

Vegetable Spring Rolls with Plum Sauce

Chicken Satay with Thai Peanut Sauce

Teriyaki Beef Skewers

Wild Mushroom Duxelle in Filo Cup

Mushroom Caps Stuffed with Sausage

Coconut Marinated Prawn on Romaine

Select One Hot Hors d' Oeuvres

Melon Wrapped in Prosciutto

Blegin Endive with Herbed Cream Cheese

Smoked Salmon on Crostini with Dill Sauce

Lettuce Cups with Minced Chicken Plum Sauce

Mini Crab Louie in Lettuce Cup

California Roll with Soy Sauce & Wasabi

Assorted Sushi with Soy Sauce & Wasabi

Chilled Jumbo Prawns

Above items are served during the Cocktail Hour

Select One Starter

Sonoma Green Salad

Spinach Salad

Mediterranean Salad

Select Three Entrees:

Grilled Breast of Chicken with Two Prawns in light white wine sauce

Grilled Breast of Chicken with basil pesto cream sauce

Roasted Prime Rib of Beef with Creamy Horseradish

Grilled Balsamic Flat-Iron Steak with blue cheese butter

Seared Filet of Salmon with lemon caper brown butter

Served with Chef's Choice of Seasonal Vegetables & Starch to Compliment Entrée

Warm Rolls & Butter