

Empress Garden Ballroom

A wedding is a wonderful story, we'll help you tell it.

Included in All Packages:

Cocktail Reception with Selection of Hors D'oeuvres

Complimentary Tasting for Four to Choose Menu

Five Hour Open Bar with House Brands

Create your Own Signature Cocktail

Champagne Toast with Seasonal Fruit Garnish

Black Floor length Table Covers

China, Glassware, Silverware, & Napkins

Candle & Mirror Centerpieces

Wedding Salon Ready Room

Day of Coordination for Event

Overnight Suite for Newlyweds



Cocktail Reception



~ Choice of Six Hors D'oeuvres ~

Seafood Selections

Smoked Salmon & Cucumber Bites
Coconut Shrimp with Citrus Dipping Sauce
Sesame Seared Tuna Skewer
Shrimp Wrapped in Bacon

Vegetable Selections

Brie & Raspberry
Miniature Assorted Quiche
Vegetable Spring Roll with Sweet & Sour Sauce
Spanakopita
Tomato Mozzarella Skewer
Potato Pancake with Apple Jam

Chicken Selections

Tiny Barbeque Chicken Slider with Pickle Chip
Hawaiian Chicken & Pineapple Skewers
Curry Chicken Skewers
Chicken Quesadillas with Pico de Gallo Garnish

Beef Selections

Sausage Stuffed Mushrooms
Flank Steak on Garlic Toast
Philly Cheesesteak Spring Rolls with Spicy Ketchup
Swedish Meatballs

~ Displayed Hors D'oeuvres ~

The Empress Garden Table

An Elaborate Display of Imported & Domestic Cheeses, Fresh Fruit, French & Italian Breads, Gourmet Crackers, and Assorted Fresh Cut Crudité
Served with Blue Cheese, Ranch, and Pimento Cheese



Elegant Package

Salad [Choice of One]

Baby Greens with Shredded Carrots, Cucumber, Tomato with a White Balsamic Vinaigrette
Caesar Salad with Shredded Parmesan & Brioche Croutons
Seasonal Tropical Fruit Salad

Entrees [Choice of Two]

~ Meat ~

Red Wine Braised Short Rib with a Port Wine Demi Glaze
Traditional English Cut Prime Ribs with Horseradish Crème & Au Jus
Mongolian Beef with Rice & Vegetables

~ Poultry ~

Parmesan Crusted Chicken Breast with a Tomato Basil Coulis
Grilled Chicken Breast with a Mushroom Sherry Cream Sauce
Fire Roasted Rosemary Chicken with a Pan Jus

~ Fish & Seafood ~

Teriyaki Glazed Salmon
Panko Crusted Tilapia topped with Red Pepper Coulis
Cajun Seared Shrimp with Tropical Salsa

~ Pasta & Vegetarian ~

Penne Pasta Primavera in a Parmesan Cream Sauce
Gnocchi with a Vodka Blush Sauce
Eggplant Parmesan with a Marinara Sauce

Chef's Selection of Complimenting Starch & Vegetable
Assorted Rolls & Whipped Butter
Fresh Brewed Coffee, Herbal Tea, and Decaffeinated Coffee

/per person [6.625% sales tax and 23% service charge apply]

Enchanted Package



Salad [Choice of One]

Baby Greens with Shredded Carrots, Cucumber, & Tomato with a White Balsamic Vinaigrette
Caesar Salad with Shredded Parmesan
Fresh Mozzarella & Tomato Salad
Seasonal Tropical Fruit Salad

Entrees [Choice of Two]

~ Meat ~

Red Wine Braised Short Rib with a Port Wine Demi Glaze
Oven Roasted Pork Tenderloin with a Granny Apple Ginger Rosemary Infusion
Traditional English Cut Prime Ribs with Horseradish Crème & Au Jus
Flat Iron Steak with a Chimichurri Sauce *

Medium Rare



~ Poultry ~

Parmesan Crusted Chicken Breast with a Tomato Basil Coulis
Grilled Chicken Breast with a Mushroom Sherry Cream Sauce
Sautéed Chicken in a Lemon Sauce
Chicken Scampi over Pasta

~ Fish & Seafood ~

Teriyaki Glazed Salmon
Panko Crusted Tilapia topped with Red Pepper Coulis
Macadamia Nut Crusted Mahi-Mahi with a Lobster Brandy Cream Sauce
Cajun Seared Shrimp with Tropical Salsa

~ Pasta/Vegetarian ~

Vegetable Risotto
Gnocchi with a Vodka Blush Sauce
Eggplant Parmesan with a Marinara Sauce
Penne Pasta Primavera in a Parmesan Cream Sauce

Sides [Choice of Three]

Rosemary Red Bliss Potatoes
Steamed Rice Pilaf
Creamy Garlic Mashed Potatoes
Seasonal Vegetable Sauté

Green Beans Almondine
Roasted Cauliflower & Broccoli
Sautéed Brussel Sprouts
Ginger Braised Baby Carrots

Assorted Rolls & Whipped Butter
Fresh Brewed Coffee, Herbal Tea, and Decaffeinated Coffee

/per person [6.625% sales tax and 23% service charge apply]

Wedding Reception Enhancements]

To Enhance your Special Occasion, May We Suggest One or More of the Following:

Chef's Choice of Assorted Cakes

Delicious Display of Assorted Cakes

Featuring Flavors such as:

Chocolate, Carrot, Lemon, or Cheesecake.

[No Miniatures or Petite Fours]

/per person

Martini Bar

Everything from Classic Martinis & Cosmos to Lemon Drops & Sour Apple-tinis.

Served at a separate station to enhance the elegance of your special day.

Premium Brand /per hour/per person

House Brand /per hour/per person

Non-Alcoholic Punch Station

Featuring Seasonal Fresh Fruits [Choice of Three]

Cranberry/Mint Punch, Sparkling Pear Punch, Apple Cider Punch with Fresh Cut Apples,

Fizzy Cran-Orange Punch, Berry Splash, Arnold Palmer Punch, Strawberry Spritzers,

Hot Cranberry Punch with Cinnamon Sticks, & Peppermint Bark Hot Chocolate

Served in a Beautiful Punch Bowl with Punch Glasses. /per person

Premium Bar Upgrade

Tito's * Grey Goose * Bombay Sapphire * Casamigo's Reposado * Patron Silver * Jameson *

Buffalo Trace * Johnny Walker * Pinot Grigio * Merlot * Corona * Stella * Angry Orchard

Bartender Fee/per bartender

/per person

[6.625% sales tax and 23% service charge apply]

Wedding Day Starters

Start your Perfect Day with one of the Below Breakfast Packages:

[Lite Start]

Assorted Breakfast Scones & Seasonal Fruit Parfaits

/per person

[Carb up]

Choice of Plated Pancakes or French Toast with Maple Syrup & Seasonal Fruit Topping

/per person

[The Continental]

Sliced Seasonal Fruit Display, Fresh Bakery Basket of Assorted Breakfast Pastries,
Bagels with Cream Cheese & Preserves, and Assorted Yogurts with Granola

/per person

* All Menu Options Served with Chilled Fruit Juices, Coffee, & Hot Tea

** Add a Mimosa Bar /per carafe

Includes Orange Juice & Champagne

[6.625% sales tax and 23% service charge apply]

