

Windows Lake *on the Lake*



Welcomes You To Our Waterfront Venue!

It's the View

Magnificent Water Views from all of our Rooms

Beautifully Appointed Gardens and Grounds

Fabulous Photo Opportunities

It's the Rooms

Beautiful Faux Sky Hand Painted Ceiling

*Intelligent Lighting & Surround Sound System **

Indoor and Outdoor Chapel Areas

Indoor and Outdoor Cocktail Areas

** for use with our in house entertainment only*



It's the Food

All of Our Delicious Foods Prepared Fresh In

Our Kitchens by Our Expert International Chefs to

Please The Most Discriminating Palettes

You Will Get Rave Reviews

From All Of Your Guests for Years to Come



It's In The Service

Wait Staff in Tuxedos with White Glove Service

Full Service Events Coordinator on Premise

On site Booking of All Event Services



Services & Amenities

Beautiful Lakeside Photo Opportunities
Our Outdoor Patio is Available for Cocktail Hours
Waterfront Chapel for Wedding and other Ceremonies



*Printed Dinner Menus * Handicap Accessible*

*White Glove Service * Complimentary Coat Check*

*Directional Cards & Place Cards * Floor Length Ivory Table Linens*

*Large Bridal Suite & Private Dressing Room * Cocktail Room Candles*

*Professional Maitre'd Service * Room Captain * Personal Bridal Attendant*

Professional Staff Dedicated to Your Satisfaction



Gala Banquet Dinner

****5 Hour Premium Open Bar****

Your Guests will be Greeted with Signature Cocktails

A Full Selection of Premium Brand Liquors. A selection of Wines,

Domestic & Imported Beers, Sodas, Juices & Non-Alcoholic Beverages

Elegant Displays

Decorated with Artistic Carvings of Watermelons, Fruits and Cheeses

Imported & Domestic Cheese Platter

Beautiful Display of Cheeses w/ Flat-breads & Crackers

Vermont Cheddar, Smoked Gouda, Havarti and Pepper Jack

Tropical & Seasonal Fruit Display

Chef selection of Cantaloupe, Watermelon, Pineapple and Seasonal Fresh Berries

Farm Fresh Seasonal Crudite'

Crisp, Fresh Cut Vegetables and Assorted Dips

Delicious Artesian & Assorted Bread Display

Chef's Table

Tuscan Salad of Red Potatoes, Red Onion, Baby Greens and Champagne Vinaigrette

Venetian Salad of Roma Tomatoes, Cucumbers & Goat Cheese with Balsamic Vinaigrette

Three Bean Salad with Celery, Carrots & Italian Dressing

Whole Wheat Pasta w/ Feta & Kalamata Olives

Caesar Salad with Croûtons

Gourmet Hot & Cold Hors d'Oeuvres

A Fabulous Assortment of Freshly Prepared Hors d'Oeuvres Passed Butler Style

Shrimp Cocktail

Poached Shrimp served cold with Horseradish Cocktail Dipping Sauce

Grilled Baby Lamb Chops (+3pp extra)

With an Infused Balsamic Reduction

Maryland Crab Cakes

Crab and Seasoned Crumbs served with Horseradish Cream Sauce

Pulled Pork on an Open Faced Tortilla Crisp

Atop Garlic Mashed Potatoes Topped with Red Cabbage Slaw

Fresh Mozzarella with Sun Dried Tomatoes

Sliced Fresh Mozzarella on Crisp Crostini Drizzled with Fresh Pesto Sauce

Spicy Chicken Satay Sticks

Coated with Crumbs and Fried. Served with a Sweet Chili Glaze

Petite Filet of Beef on Crostini

Sliced Beef Topped with Melted Fresh Mozzarella and Horseradish cream

Bacon & Cheese Potato Pinwheels

Garlic Mashed Potatoes with Bacon, Cheddar and a touch of Jalapenos in a Puff Pastry Pinwheel

Italian Rice Balls

Aborrio Rice with Mozzarella, Romano Cheese & Ground Beef Encrusted in Seasoned Crumbs and Fried

All Beef Franks in Puff Pastry

All Beef Frankfurters encased in Flaky Puff Pastry served with NY Style Deli Mustard

Thai Style Spring Rolls

Delicious Vegetable Spring Rolls with an Apricot Dipping Sauce

Classic Bruschetta

Diced Roma Tomatoes with EVOO and Balsamic Vinegar on Freshly Baked Crostini

Fried Spinach & Ricotta Stuffed Ravioli

Breaded, Fried and served with Our Homemade Marinara Dipping Sauce

Gourmet Stations

The Number of Stations are Based on the Number of Guests

Italian Pastas

(Choice of 2)

Served with Garlic Bread & Hot Focaccia Bread prepared fresh for your guests

Penne ala Vodka ♦ Rigatoni Bolognese

Tortellini Alfredo ♦ Pesto alla Genovese

Orecchiette Pasta with Broccoli Rabe & Italian Sausage

Carving Block

(Choice of 1)

Roasted Breast of Turkey ♦ Honey Glazed Baked Ham

Stuffed Roast Loin of Pork ♦ Roast Leg of Lamb w/Mint Jelly

Fresh Roast Brisket of Beef

*Served with Garlic Smashed Potatoes, an Assortment of Breads
& Chefs Choice of Accompaniments*

Steak House

(+\$2 pp extra)

Marinated Grilled Sirloin Steak or Prime Rib of Beef au Jus

Served with Creamed Spinach, Fried Onions, Mashed Potatoes

With a Selection of Steakhouse Style Sauces

Tuscany Antipasto Display

(Includes All)

Thinly Sliced Prosciutto ♦ Sliced Sopressata

Imported Asiago Cheese ♦ Sharp Provolone

Imported Parmigiana Chunk

Grilled Green Zucchini ♦ Yellow Squash ♦ Marinated Mushrooms

Fire Roasted Pimentos ♦ Green Sicilian Olives & Black Olives ♦ Pepperoncini Peppers

Stuffed Hot Cherry Peppers with Prosciutto & Provolone

Mediterranean Gyro Station

(Includes All)

Freshly Grilled Lamb and Beef Gyro

*Roasted on a Vertical Spit, Sliced and Served on Warm Pita Bread
with Sliced Tomatoes, Lettuce, Diced Red Onions and Other Toppings
with your choice of our Delicious Tzatziki Yogurt Sauce or our Spicy Hot Sauce*

Pan Asian Wok

Your Choice of 1

Shrimp & Vegetable Stir Fry ♦ General TAO's Shanghai Chicken

Boneless Chicken Szechuan with Mixed Vegetables

Chicken w/ Broccoli Teriyaki ♦ Steak Kew w/ Oriental Vegetables

Includes Crispy Noodles and Your Choice of Oriental Fried Rice or Lo Mein

Homestyle Meatball Sliders

(Includes All)

Italian Style Meatballs Marinara

Thai Style Meatballs Sweet & Spicy

Traditional Swedish Meatballs

Served on Slider Rolls

Gourmet Potato + Mac & Cheese Bar

(Includes All)

Garlic Smashed Idaho Potatoes ♦ Mashed Sweet Potatoes with Marshmallows

Plus: Corkscrew Macaroni with 3 Cheeses

all with assortment of toppings Bacon, Fried Onions, Shredded Cheddar Cheese & Sour Cream

(Gourmet Stations Page 2)

Spanish Style Roast Pork (Pernil)

(includes all)

Slow Roasted Spanish Style Pork Shoulder (Pernil)

*Served with Black Beans and Rice, Fried Platanos
Corn and Tomato Salsa, Chipotle Hot sauce*

Southwestern Grilled Fajitas

Your Choice of 2

Thinly Sliced Steak ♦ ***Grilled Chicken*** ♦ ***Grilled Shrimp***

Served on warm Tortillas - Prepared Fresh for your guests.

*served with Shreaded Lettuce, Guacamole, Pico de gallo, Jalapenos,
Shredded Cheddar & Sour Cream*

The Vegetarian

Roasted Garlic Hummus & Pita Triangles

Grilled Tofu tossed with a Thai Chili Glaze, Carrot and Broccoli Slaw

Asian Style Quinoa With Shiitakes and Snow Peas

Spanish Paella

(includes all)

Shrimp, Clams, Mussels,

Tender Strips of Chicken & Chorizo Sausage

All cooked together, Simmered with Long Grain Rice, Saffron & other spices

to blend flavors and served in an Open Pot

(Gourmet Stations Page 3)

Caribbean Jerk Station

Caribbean Jerk Chicken

served with Dirty Rice with Pigeon Peas

Black Beans and Plantain Crisps

Italian Seafood Station

(Includes All)

Seafood Fra Diavolo with Shrimp, Calamari, Mussels and Clams

Simmered in a Spicy Marinara Sauce and Served with Linguine

Plus Fried Tender Calamari served with Marinara Sauce

and Black Pepper Friselle

New York Style Deli Corner

Carving of Cured Corned Beef or Lean Pastrami

onto Cocktail Rye, with Old Fashioned Deli Mustard

Plus Homemade Potato Pancakes with Applesauce and Assorted Pickles

Italian Trattoria

(includes all)

Italian Sausage with Red and Green Peppers

Italian Style Meatballs with Homemade Tomato Sauce

Baked Rigatoni Siciliana with Ricotta, Sausage & Mozzarella Cheese

Served with Garlic Bread, Grated Cheese and Red Pepper Flakes

(Gourmet Stations Page 4)

Banquet Dinner Menu

Champagne Toast

First Course Duets

Fresh Mozzarella & Sliced Tomato Caprese

Fresh Mozzarella & Sliced Vine Ripened Tomatoes garnished with Roasted Red Peppers

Served with a Salad of Mixed & Wild Greens topped w/ Balsamic Glaze Dressing

Bacon Blue

Double Cut Crispy Bacon on top a Chopped Salad of Mixed Greens

Topped with Chunky Blue Cheese Dressing

Shrimp Caesar (+\$2 pp extra)

A Skewer of Seasoned Baby Shrimp served atop

Hearts of Romaine Lettuce Tossed with Our Caesar Dressing,

Topped with Shaved Parmigiano Cheese and Freshly Baked Crostini

Waldorf Salad

Freshly Diced Green Apples, Walnuts & Dried Cranberries garnished w/ Goat Cheese with a

Salad of Wild Greens topped w/ Raspberry Waldorf dressing

Gala Banquet Dinner Selections

Your Guests Choice of 4 selections

*Individual Filet Mignon**

Grilled Filet Mignon topped with a Burgundy Demi Glace

Braised Short Ribs of Beef

Slow Roasted until Fork Tender, Served with Braising Glaze

Stuffed Breast of Chicken

Stuffed with Sauteed Broccolini, Roasted Red Pepper and Fresh Mozzarella, In a Creamy Herb Sauce

Breast of Chicken Champagne

Served in a Champagne Wine Sauce with Grapes

Grilled Sea Bass

Over White Beans and Cherry Tomatoes over Wilted Greens with Lemon & Extra Virgin Olive Oil

Roasted North Atlantic Salmon

Fresh Salmon Served with a Lemon Dijonaise Sauce

Jumbo Stuffed Shrimp

Stuffed with Shrimp, Crab & Seafood in a Scampi Sauce

Vegetable Lasagna

Ricotta Cheese, Mozzarella and Vegetables Wrapped in Lasagna Noodles in a Pink Roma Tomato Sauce

Grilled Vegetable Risotto

Italian Style Risotto with Grilled Vegetables and topped with Shaved Parmigiana

Gluten Free - Vegan Vegetable Tower

A tower of Sliced Beefsteak Tomato, Grilled Zucchini, Grilled Squash, Grilled Mushroom & Roasted Pepper

All Entrees served with Chef's Choice of Accompaniments

** Consuming Raw or undercooked meats may increase your risk of food borne illness, especially with certain medical conditions. Also, please let your server know of any food allergies.*

All menu items are subject to change or substitution without notice.

Gala Banquet Dessert



Cake Decorated for Your Occasion

*Your choice of Our Beautifully Decorated
Stacked or Tiered Occassion Cake With your choice of fillings*

Plus a Side Dessert of Tiramisu Mousse

*Plus Freshly Brewed Colombian Coffees & Assorted Teas
Fresh Espresso Coffee also Available*

Enhancements

Cocktail Hour

Ice Sculpture \$395

Expertly Carved & Sculpted by our Garde Manger

Sushi Platters \$350 each Platter (100 pieces)

*An assortment of Sushi, Served on Wooden Boats
Handmade Maki Rolls and Handmade Nigiri (Sashimi on Rice)
with Wasabi, Pickled Ginger and Teriyaki Sauce*

Roast Suckling Pig \$495 (30 Lbs)

*Marinated and Perfectly Slow Roasted Suckling Pig , Very moist and Juicy
Carved in front of your guests. Served with Apple Carrot Slaw
With Semolina Rolls*

Hamptons Style Clam & Oyster Display \$11.95pp

*Beautiful Unlimited Display of Fresh Seafood on a Bed of Ice
Chilled Blue Point Oysters and Little Neck Clams with Tangy Cocktail Sauce & Lemon Wedges
and Italian Style Peeled Shrimp, Poached Mussels and Calamari in a Seafood Salad
Poached Lobsters additional \$10 p.p.*

Enhancements

Cocktail Hour

Outdoor Grilling Station 4.95p.p.++

(Pick 2)

Chicken, Beef or Lamb Kabobs

Grilled Italian Hot and Sweet Sausage served on Mini Semolina Rolls

Teriyaki Glazed Yellowfin Tuna Spears

Grilled Swordfish & Grilled Vegetable Skewers

Served with Chefs choice of Breads & Salads

Assorted Fish Mirrors 5.95p.p.++

*Mirrors of thinly Sliced Smoked Salmon, Whole Whitefish & Baked Salmon,
with an Assortment of Cream Cheese Spreads, Diced Onions, Horseradish and Capers
offered with Horseradish Sauce and Select Breads & Miniature Bagels*

Asian Dim Sum Station 3.95p.p.++

An assortment of Steamed Dumplings Served in Bamboo Steamers

Pork ♦ Vegetarian ♦ Shrimp Shu Mai

PLUS: Cantonese Style Lo Mein with Chinese vegetables in an authentic Wok, by our chefs

Served with oriental dumpling sauce & Chopsticks

Russian Table 6.95p.p.++

3 Assorted Stolichnaya Russian Vodkas Set in Ice Containers to Remain Frozen

Chilled Caviar served on Iced Caviar Station with Red and Black Caviar

served with Classical Garnishes of Diced Onion, Capers, Chopped Egg, Fresh Horseradish & Dill

Enhancements

Additional Choices for Optional 5th Dinner Selection

Pork Osso Buco (+3 pp++)

Pork Shank Braised low and slow until fall off the bone tender

Roast Long Island Duck (+3 pp++)

Long Island Duck Roasted with an ala Orange Glaze

Stuffed Boneless Pork Chop (+2 pp++)

Coated with Crumbs and an Apple and Sage Stuffing

Veal Scallopini Milanese (+4 pp++)

Breaded, Fried and served over Baby Arugula and Heirloom Tomatoes with a Balsamic Dressing

Chilian Sea Bass (+ 7 pp++)

Perfectly seared and roasted for a “melt-in-your-mouth” taste served over Butter Sauteed Green Beans

New Zealand Lamb Chops (+7 pp++)

Dijon Crusted and served over Wilted Greens and White Bean Puree

Grilled NY Shell Steak (+8 pp++)

Served over Roasted Brussel Sprouts with Bacon and Golden Fried Onions

Enhancements

Sweet Treats

Viennese Trays on Tables 6.95 p.p.++

An Assortment of Italian and French Pastries & Cookies Served on Each Table

Belgian Waffle Station 2.95 p.p.++

Made to order Belgian Waffles with assorted toppings

Ice Cream Sundae Bar 4.95 p.p.++

Assorted flavors of premium ice cream, chocolate syrup, mixed nuts, whipped cream, sprinkles, candies and more all topped with a cherry!

Gelato Station 4.95 p.p.++

4 selections of Italian Style Gelato Ice Cream

Flaming Volcano Viennese 12.95 p.p.++

Italian & French Pastries & Cookies

Chocolate Fountains (Choose between White, Dark or Milk Chocolate)

*For your dipping pleasure served with fresh Cut Pineapples, Strawberries, Cantaloupes, Honeydew Melon, Lady Fingers, Marshmallows & Pretzel Rods
w/ Fresh Whipped Cream includes International Coffee Station Below*

International Coffee Station 4.95 p.p.++

Served with your favorite Coffee & Cordials

Espresso Coffee, Mexican Coffee, Irish Coffee, Jamaican Coffee, Bailey's Coffee and Others

Served with your Choice of Liqueur in Chocolate Cups

Enhancements

Sparkling Viennese Tables

*A Variety Big Enough To Satisfy Everyone's Sweet Tooth
Everything Below with Extra Hour & Separate Room*

2 Chocolate Volcanos for Your Dipping Pleasure

*Milk Chocolate as well as White or Dark Chocolate
Served with Fresh Pineapples, Strawberries & Cantaloupe
Lady Fingers Pretzel Rods Marshmallows Fresh Whipped Cream*

Ice Cream Sundae Bar

*2 Premium Ice Creams with all the Toppings
M & M's Maraschino Cherries Reeses Pieces
Rainbow Sprinkles Oreos Chocolate Sprinkles
Chocolate Syrup Walnut Whipped Cream*

Bananas Foster Station

*A New Orleans Favorite Prepared by our Chef.
Fresh Bananas Sauteed in a Blend of
Butter, Brown Sugar & Grand Marnier Liqueur,
served over Vanilla Bean Ice Cream*

Cannoli Station

*Mineature Freshly filled Cannolis
for your guests with our delicious
Cannol Cream & Chocolate Mousse*

Sumptuous Cakes

*Tiramisu, Strawberry Cheese Cake,
Creamy New York Cheese Cakes,
7 Layer Cake & Black Forest*

Assorted Italian & French Pastries

Jello, Parfaits & Mousse Continental Cookies

*Rainbow Cookies, Anise Toast, Biscotti, Double Chocolate Cookies, Rugelach
Napoleons, Cream Puffs, Sfigadelle, Charlotte Russe, and more*

International Coffee Station

*with your Choice of Liqueurs and Cordials in Chocolate Cups
Cappuccino * Espresso * Colombian & Decaf Coffee * Chai Tea*

*Anisette, Brandy & Others added to your favorite coffee to create your International Favorites
such as Mexican Coffee, Irish Coffee, Jamaican Coffee, Bailey's Coffee and Many Others*

21.95 p.p.++

includes all on this page

Enhancements

Exit Stations

As Your Guests Leave - on the Way Home

(Pick One)

Pretzels w/ Mustard And Cheese Sauce

Churros w/ Chocolate Drizzle

Fresh Baked Donut Wall

Warm Chocolate Chip Cookies To go

Bagels & Cream Cheese

(Pick One)

Coffee or Bottled Water or Hot Cocoa

as guests leave for the Drive Home

4.95 *p.p.++*