

Wedding Packages

Our Wedding Packages include complimentary overnight accommodations for the wedding couple the evening of the reception.

PLATINUM PACKAGE - \$185.00

One-Hour Cocktail Reception

- Choice of six tray-passed hors d'oeuvres
- Choice of two stations

Four-Course Plated Wedding Dinner

- Appetizer, salad, rolls & butter, entrée, dessert, coffee station
- Wedding cake & cake cutting
 - \$100 cake cutting fee will apply should cake be from an outside bakery
- Miniature dessert station

Beverages

- Sparkling wine toast
- Four-hour open bar of premium liquors, wines, beers, nonalcoholic beverages

GOLD PACKAGE - \$155.00

One-Hour Cocktail Reception

- Choice of five tray-passed hors d'oeuvres
- Choice of two stations

Three-Course Plated Wedding Dinner

- Appetizer or salad, rolls & butter, entrée, dessert, coffee station
- Wedding cake & cake cutting
 - \$100 cake cutting fee will apply should cake be from an outside bakery
- Miniature dessert station

Beverages

- Sparkling wine toast
- Four-hour open bar of premium liquors, wines, beers, nonalcoholic beverages

SILVER PACKAGE - \$135.00

One-Hour Cocktail Reception

- Choice of four tray-passed hors d'oeuvres
- Choice of one station

Three-Course Plated Wedding Dinner

- Salad, rolls & butter, entrée, dessert, coffee station
- Wedding cake & cake cutting
 - \$100 cake cutting fee will apply should cake be from an outside bakery
- Miniature dessert station

Beverages

- Sparkling wine toast
- Four-hour open bar of call selection of liquors, wines, beers, nonalcoholic beverages

PASSED HORS D'OEUVRES

Platinum: pick 6 / Gold: pick 5 / Silver: pick 4

Seafood:

- Smoked salmon cornet, chives, dill, lemon-crème fraiche
- Tuna tiradito, pineapple–green chile salsa, cilantro
- Shrimp cocktail cups, lemon, classic cocktail sauce
- Oysters on the half shell, green apple & cucumber mignonette
- Tuna crudo crostini, toasted baguette, castelvetro olive tapenade, fennel pollen
- Mini crab cakes, whole grain mustard sauce, chive
- Paella croquette, chorizo, sofritto, saffron aioli

Meat:

- Grilled chicken skewers, harissa glaze, lemon-dill yogurt
- Prosciutto & melon skewer, olive oil, aged balsamic vinegar
- Braised short rib steamed bun, Korean bbq, carrot & daikon pickle, scallion
- Roasted mini beef meatballs, San Marzano tomato, parmigiano reggiano, parsley
- NY maple glazed pork belly, black garlic aioli, crispy shallot
- Nashville hot chicken & waffles, hot honey, bread & butter pickle relish
- Wagyu beef franks, puff pastry, spicy brown mustard

Vegetarian:

- Caprese skewer, fresh mozzarella, heirloom cherry tomato, olive oil, balsamic, basil
- Mini grilled cheese sandwich, brioche, creamy tomato soup
- Brie & fig crostini, toasted baguette, fig jam, triple crème brie
- Buffalo cauliflower, house hot sauce, bleu cheese sauce, celery
- Mushroom fritter, lemon garlic aioli
- Avocado toast, toasted baguette, crushed avocado, lemon-avocado oil, aleppo
- Fried green tomato, green goddess, chive
- Caramelized onion & potato croquette, gruyere cheese, chive

FOOD STATIONS

Platinum: pick 2 / Gold: pick 2 / Silver: pick 1

Cocktail Hour Stations:

- Cheese & Charcuterie
 - Brie, goat cheese, smoked bleu cheese, manchego, prosciutto, soppressata, Spanish chorizo, dried and fresh fruit, jams, honey, whole grain mustard, toasted nuts, & assorted crackers
- Buffalo Station
 - Mini beef on weck, classic Buffalo chicken wings, potato & cheese pierogi
- Mezze Station
 - Hummus, Muhammara, tzatziki, marinated olives, grilled marinated vegetables, eggplant caponata, tomato & cucumber salad, grilled flatbreads
- Pasta Station
 - Orechiette, fennel sausage, broccoli rabe, chili flake, garlic, pecorino
 - Cavatelli, roasted flat #12 mushrooms, spinach, parmigiano reggiano
 - Rigatoni genovese, braised short rib ragu, ricotta, San Marzano tomato
- Vegetable Crudit e
 - Assortment of raw, roasted & pickled vegetables, avocado green goddess dip, toasted almond romesco sauce, spicy black bean hummus

Late Night Snack Station:

- Pulled pork sliders with house pickles, crispy chicken tenders with assorted sauces, tater tot nachos with pico de gallo, queso, jalapenos

Upgraded Food Stations:

- Raw Bar:
 - Clams on the half shell, oysters on the half shell, jumbo shrimp cocktail, scallop ceviche, lipped mussels with mango chili salsa, lemons, cocktail sauce, mignonette verde - \$35pp
- Zeppoli Station
 - Fried ricotta doughnuts, cinnamon sugar, caramel sauce, chocolate sauce - \$10pp

FIRST COURSE

Platinum: pick 1 app & 1 salad / Gold: pick 1 app or salad / Silver: pick 1 salad

Plated Appetizers:

- Risotto, arborrio rice, flat #12 mushroom escabeche, aged sherry, pecorino, herbs
- Roasted peach & heirloom tomatoes, burrata cheese, arugula, basil-mint salsa verde
- Crab & shrimp cannelloni, lemon crème fraiche, spinach, herb salad
- Wagyu meatball, creamy polenta, San Marzano tomato

Upgraded Appetizers:

- Jumbo lump crab cake, whole grain mustard aioli, pickled vegetable salad - \$16pp

Plated Salads:

- Panzanella salad, grilled & marinated summer vegetables, rustic croutons, ricotta salata, herbs, white balsamic vinaigrette
- Endive & arugula salad, golden raisins, goat cheese, spiced walnuts, champagne vinaigrette
- Kale & spinach salad, bleu cheese, red wine poached pear, candied pecans, apple cider vinaigrette
- Mixed green salad, shaved seasonal vegetables, croutons, balsamic vinaigrette
- Caesar salad, romaine, garlic & herb breadcrumbs, shaved parmigiano Reggiano, classic Caesar dressing
- Iceberg “wedge” salad, cherry tomatoes, pickled red onions, bacon, cucumber, chives, bleu cheese dressing

MAIN COURSE

Platinum: pick 2 / Gold: pick 2 / Silver: pick 2

Adding an additional main course choice - \$15pp

Plated Main Course:

- Roasted filet mignon, Yukon gold potato puree, lemon asparagus, red wine jus
- Roasted filet mignon, bleu cheese & leek bread pudding, roasted Flat #12 mushrooms, herb butter
- Roasted filet mignon, confit garlic & olive oil potatoes, sweet pepper & onion piperade, salsa verde
- Grilled Scottish salmon, charred corn & summer vegetable succotash, basil pistou
- Seared Scottish salmon, white corn polenta, mascarpone, roasted baby carrots, walnut-carrot crisp
- Olive oil poached Scottish salmon, eggplant & olive caponata, sundried tomato pesto
- Roasted Statler chicken breast, sweet potato & roasted brussel sprout hash, red pepper coulis
- Seared Statler chicken breast, Yukon gold potato puree, lemon asparagus, lemon-thyme jus
- Roasted Statler chicken breast, celeriac puree, vadouvan cauliflower, pistachio & sultana aigre-doux
- Grilled branzino, warm farro salad, artichoke & summer vegetable barigoule, herb oil
- Braised beef short rib, parmigiano polenta, roasted baby carrots, citrus gremolata
- Duet: Braised beef short rib, roasted Scottish salmon, Yukon gold potato puree, lemon asparagus, red wine jus
- Roasted vegetable tart tatin, herb goat cheese, puff pastry, petite greens, lemon vinaigrette
- Vegetable lasagna, grilled summer vegetables, herb ricotta, mozzarella, parmigiano reggiano, tomato sugo

Upgraded Entrees: Add the following to any entrée above

- 4oz Butter poached Main lobster tail - \$25
- Oscar style, jumbo lump crab cake - \$25

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change