



# WHITEHALL PACKAGE

160 Per Guest for Saturday Weddings

10% Discount Offered on Friday and Sunday Wedding Events

## PACKAGE INCLUDES

- Choice of six (6) butler passed hors d'oeuvres
- Private bridal party cocktail reception
- Elegant white-gloved french service
- House linen and napery
- Glass votives
- Complimentary deluxe accommodations for 2 nights
- Complimentary coat-check
- Five hour premium open bar
- Champagne or sparkling cider toast
- Customized meal prepared by our chefs
- Discounted room rates for your out of town guests
- Personalized wedding advice from our wedding specialist
- Dedicated banquet maître d' for your special day
- Complimentary menu tasting for up to four guests

## FIRST COURSE

Choose 1 option.

### - Spinach Salad

With grilled baby carrots, shaved red onions, and maple-orange vinaigrette

### - Mixed Field Greens

Served in feuille de brique basket with feta cheese, cucumber, sweet bell pepper, cherry tomatoes, kalamata olives, extra virgin olive oil, and oregano

### - Watercress and Endive Salad

Watercress, endive, grapefruit, Roquefort cheese, candied walnuts, and aged balsamic vinaigrette

### - Butternut Squash Bisque

Scented with Jack Daniels and garnished with Granny Smith apples

### - Seafood Ceviche

Garnished with baby shrimp, bay scallops, avocado, red onion, and sweet potato

### - Portobello Mushroom Carpaccio

With crispy shallots, haricots verts, baby mache, and shaved crottin goat cheese

## ENTRÉES

Choose 1 option.

### - Hawaiian Mahi Mahi

Coconut wild rice, pineapple-macadamia salsa

### - Horseradish Crusted Salmon

With buckwheat-quinoa and grapefruit gastrique

### - Herb Roasted Chicken Breast

Free-range chicken, sweet potato hash, drizzled with Jack Daniels barbecue-honey jus

### - Grilled Filet of Sirloin

On a bed of roasted fennel, leeks, olives and oven-dried tomatoes, with lemon scented olive oil poached fingerling potatoes

### - Oven Roasted Pork Tenderloin

Sweet potato gratin and sun dried fruit demi

### - Tofu Napoleon

Wilted spinach, oven roasted tomatoes, shallot confit, and sunchoke velouté

All food and beverage items are subject to a 26% taxable service charge, 6% state tax and 9% alcohol tax. Pricing is subject to change, all miscellaneous fees are subject to a 6% sales tax.