



# ROYAL SONESTA PACKAGE

210 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
- Chivari chairs and specialty linen in your choice of colors and fabrics
- Glass votives
- Complimentary deluxe accommodations for 2 nights
- Complimentary coat-check
- Five hour deluxe 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.

- **Watercress Salad**  
With spinach, gala apples, bleu cheese, and foie gras croutons finished with champagne vinaigrette
- **Arugula, Radicchio, Endive, and Frisee Salad**  
With fresh raspberries, blueberries and shaved parmesan finished with port wine vinaigrette
- **Porcini 'Cappuccino'**  
Garnished with vanilla foam
- **Cream of Crab Soup**  
Garnished with jumbo lump crab meat
- **Oysters Imperial**  
With lump crab, red and green peppers, and old bay cream
- **Pheasant Terrine**  
Caramelized figs, honey port-gelee, chopped pistachios, and toasted brioche
- **Lobster Medallions**  
Petit greens, american caviar, tarragon crème fraiche, and roasted tomato vinaigrette

## ENTRÉES

Choose 1 option.

- **Grilled Sea Scallop**  
Rock shrimp orzo griddle cake, saffron sauce, chive oil
- **Napa Cabbage Wrapped Steamed Halibut**  
With beet cous cous and lemon zest crème fraiche
- **Grilled Veal Chop**  
Served with lobster mashed potatoes, large tip asparagus, and nantua sauce
- **Pan Seared Beef Tenderloin**  
Served with pigeon pea risotto, plantain crumbs, recaio demi
- **Chesapeake Chicken Topped with Lump Crab Meat**  
Served with ocean city "thrasher" potatoes and old bay imperial sauce
- **Filet Mignon and Roasted Maine Lobster**  
With Yukon gold potato puree, steamed asparagus, demi-glace, and mousseline sauce

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.