

Celebration of Love...

Classic Wedding Package

Social Gathering

Display of Colorful Garden Vegetable Crudités with Ranch Dressing

Display of House Made Crostini with Herbed Cheese Topping and Roasted Red Pepper-Artichoke Tapenade

House Bar

Four Hour Hosted Bar Service with Call Brands Liquors, Select Varietal Wines, Domestic and Imported Beer Selections

Champagne Toast

Champagne Toast for all guests

Salad

Caesar with Croutons, Shaved Parmesan Cheese and Dressing - OR-

Crispy Garden Greens Salad with Fresh Tomato, Carrots and Cucumber, dressed with Buttermilk Ranch or House Vinaigrette Dressings

Warm Assorted Rolls served at each table

Butter Rosette pre-set at each place setting

Plated Dinner Selections..... choice of 2 entrees

8 oz Sirloin Filet with Cabernet Shallot Demi Glace or Wild Mushroom Demi or Brandy Peppercorn

Salmon with Horseradish Crust and Beurre Rough

Sautéed Chicken Breast with Chive Beurre Blanc or Provencal Marsala Sauce

Black Pepper Ravioli with Crimini Mushrooms, Fontina Cheese, Olive Oil & Garlic

Starch (choice of one)

Rice and Grain Medley Blend

Skin on Yukon Gold Mashed Potatoes

Roasted Rosemary Red Potatoes

Parmesan Potato Gratin

Vegetable (choice of one)

Green Beans with Olive Oil

Fresh Seasonal Vegetable Medley

Asparagus with Roasted Grape Tomato

Late Night Coffee Display

Starbucks Coffee Station

\$85 per person, inclusive price... includes room rental, service charge and sales tax

* **Buffet option available for this package**\$95 per person inclusive price

Minimum \$15,000 for Food & Beverage in Riverfront Ballroom

Minimum \$6,000 for Food & Beverage in Junior Ballroom

Forever Yours... Grand Wedding Package

Social Gathering

Display of Colorful Garden Vegetable Crudités with Ranch Dressing

Display of House Made Crostini with Herbed Cheese Topping and Roasted Red Pepper-Artichoke Tapenade

Your selection of two Hors D' oeuvres passed for ½ hour during the reception

* Cucumber with Smoked Salmon Mousse

* Maple Glazed Bacon Wrapped Water Chestnut

* Lemongrass Chicken Pot Stickers

* Bacon Wrapped Dates

* Spanakopita

* Tomato Basil Cocktail Meatballs

* Filo Purses with Wild Mushroom,

Sundried Tomatoes and Ricotta Cheese

House Bar

Four Hour Hosted Bar Service with Call Brands Liquors, Select Varietal Wines, Domestic and Imported Beer Selections /Merlot and Chardonnay Wine Service During Dinner

Champagne Toast

Champagne Toast for all Guests

Salad (choice of one)

Garden Greens Salad with Fresh Tomato, Carrots and Cucumber, dressed with Buttermilk Ranch or House Vinaigrette Dressings

Classic Caesar Salad with Romaine, Garlic Croutons, Caesar Dressing and Shaved Parmesan

Cherries and Nuts Salad with mixed Greens, Dried Cherries, Caramelized Nuts, Blue Cheese and Poppy Seed Dressing

Warm Assorted Rolls Served at Each Table

Butter Rosette Pre-Set at Each Place Setting

Plated Dinner Selections..... choice of 2 entrees

Grilled Filet Mignon with Wild Mushroom Demi and Port Wine Reduction

Grilled New York Strip Steak with Compound Butter

Chicken Saltimbocca with Buffalo Mozzarella and Madeira Sauce

Baked French Cut Breast of Chicken with Asian Slaw and Wasabi Yuzu Sauce

Macadamia Crusted Salmon with Citrus Beurre Blanc

Black Pepper Ravioli with Crimini Mushrooms, Fontina Cheese, Olive Oil & Garlic

Starch (choice of one)

Confetti Rice Blend with Long Grain and Wild Rice

Roasted Garlic Mashed Potatoes

Parmesan Potato Gratin

Roasted Rosemary Smashed Red Potatoes

Vegetable (choice of one)

Green Beans with Olive Oil

Broccoli and Yellow Squash with Roasted Grape Tomato

Roasted Vegetable Medley

Late Night Coffee Display

Starbucks Coffee Station

\$95 per person, inclusive price... includes room rental, service charge and sales tax.

* **Buffet option available for this package**\$105 per person inclusive price

Minimum \$15,000 for Food & Beverage in Riverfront Ballroom

Minimum \$6,000 for Food & Beverage in Junior Ballroom