



Receptions, we've thought of everything!

Our Wedding Packages Include...

Champagne Toast

One Hour Reception featuring our Chef's Specially Prepared Hors' Dourves

*Menu Selection of Your Choice
(Plated or Buffet)*

Wedding Cake Provided by Gabriel's Bakery, Marietta

Pre-Ceremony Luncheon for Bridal Party

Complimentary Menu Tasting

Mirror Tile and Votive Candles to Compliment your Centerpieces

Hotel Floor Length Linens with Matching Napkins

Dance Floor and Staging

Complimentary Self Parking

*Deluxe Accommodations for the Bride & Groom on the Wedding Night with
Late Check Out, Champagne and Chocolate Covered Strawberries*

Complimentary Accommodations for your First Wedding Anniversary

Discounted Hotel Room Rate for your Guests



Elegant Wedding Reception

Displayed Presentations

(Please select two)

Imported and Domestic Cheese Presentation with Assorted Crackers

Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip

Sliced Fresh Fruits and Berries with Yogurt Dip

Hors D'oeuvres

(Please select two)

Bruschetta

Vegetable Spring Rolls

Chilled Grilled Shrimp

Scallops Wrapped in Bacon

Miniature Shrimp and Crab Cakes

Smoked Salmon Roulade

Miniature Beef or Chicken Wellington

Spanikoptia

Beef or Chicken Satay

Deluxe Canapés

Coconut Shrimp

Raspberry Brie En Croute

Fried Ravioli

Smoked Chicken Crepe

Salads

*Spinach Salad - Topped with Bleu Cheese, Candied Pecans, Red Onion
and Dried Cranberries with Sweet Vidalia Onion Vinaigrette*

*Marietta Mixed Green Salad - Topped with Cherry Tomatoes, Vidalia Onion,
Shaved Carrot and Cucumber Slices with Your Choice of Dressing*

Event Stations

(Please select two)

Pasta Station

Your Choice of Two Pastas - Select from Penne Pasta, Cheese Tortellini or Fusilli

Your Choice of Two Sauces - Select from Marinara, Pesto Cream or Alfredo

Toppings - Pancetta, Scallops, Bell Peppers, Onions, Mushrooms, Sliced Zucchini,

Yellow Squash and Roma Tomatoes

Served with Grilled Focaccia Bread



Elegant Wedding Reception

(continued)

Stir Fry Station

*Your Choice of Shrimp, Beef, Bok Choy, Carrots, Bell Peppers,
Broccoli, Zucchini, Mushrooms, Garlic, Ginger and Scallions
The Station Offers the Following Accompaniments - Jasmine Rice,
Vegetable Lo Mien and Pork Pot Stickers*

Martini Mashed Potato Station

*Your Guests Can Make Their Own Creation by Selecting From the Following -
Yukon Gold Potatoes or Sweet Potatoes
Green Onions, Cheddar Cheese, Parmesan Cheese, Bleu Cheese, Bacon Bits,
Sour Cream, Brown Sugar, Cinnamon, Maple Syrup and Butter*

Carving Stations

(please select one)

*Roast Turkey Breast served with Natural Pan Gravy, Cranberry Sauce and Silver Dollar Rolls
Honey Glazed Ham served with Rum Raisin Sauce, Assorted Mustards and Silver Dollar Rolls
Prime Rib of Beef served with au Jus, Creamy Horseradish Sauce and Assorted Rolls*

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$58 per guest

(Please add 22% service charge and 6% sales tax)



Premier Reception and Plated Dinner Affair

Displayed Presentations

(Please select two)

Imported and Domestic Cheese Presentation with Assorted Crackers

Crudités Display of Fresh, Raw Vegetables with Creamy Herb Dip

Sliced Fresh Fruits and Berries with Yogurt Dip

Hors D'oeuvres

(Please select two)

Bruschetta

Vegetable Spring Rolls

Chilled Grilled Shrimp

Scallops Wrapped in Bacon

Miniature Shrimp and Crab Cakes

Smoked Salmon Raulade

Miniature Beef or Chicken Wellington

Spanikoptia

Beef or Chicken Satay

Deluxe Canapés

Coconut Shrimp

Raspberry Brie En Croute

Fried Ravioli

Smoke Chicken Crepes

Dinner Menu

Salad

(Please select one)

*Classic Caesar Salad with Fresh Romaine, Parmesan, Garlic Croutons
with Creamy Caesar dressing*

*Field Greens with Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Spiced Pecans
Red Onion with Raspberry Vinaigrette*

*Bibb Lettuce with Fresh Orange Segments, Shaved Fennel, Pine Nuts,
Manchego cheese with Peach Vinaigrette*



Premier Plated Dinner Affair

(continued)

Entree

Filet Mignon with Rosemary and Red Onion Marmelade

Roast Prime Rib of Beef au Jus with Creamed Horseradish

Grilled Salmon with Lobster and Champagne Ragout

Roasted Sea Bass with Crab Meat, Shitake Mushrooms, Roasted Tomato and Basil Cream

Roasted Chicken Breast stuffed with Prosciutto Ham, Walnuts, Cranberries and Raspberry Beurre Blanc

Sautéed Chicken Breast topped with Wild Mushroom Marsalla Sauce

Demi Filet with Rosemary Marmalade and Grilled Salmon with Whole Grain Mustard Cream Sauce

Chef's choice of accompaniments

Homemade rolls and butter

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$65 per guest

(Please add 22% service charge and 6% sales tax)



Grand Reception and Dinner Buffet

Displayed Presentations

(Please select two)

*Imported and Domestic Cheese Presentation with Assorted Crackers
Crudités Display of Fresh, Raw Vegetables with Creamy Herb Dip
Sliced Fresh Fruits and Berries with Yogurt Dip*

Hors D'oeuvres

(Please select two)

<i>Bruchetta</i>	<i>Spanikoptia</i>
<i>Vegetable Spring Rolls</i>	<i>Beef or Chicken Satay</i>
<i>Chilled Grilled Shrimp</i>	<i>Deluxe Canapés</i>
<i>Scallops Wrapped in Bacon</i>	<i>Coconut Shrimp</i>
<i>Miniature Shrimp and Crab Cakes</i>	<i>Raspberry Brie En Croute</i>
<i>Smoked Salmon Roulade</i>	<i>Fried Ravioli</i>
<i>Miniature Beef or Chicken Wellington</i>	<i>Smoked Chicken Crepe</i>

Salads

*Field Greens with Tomato, Cucumber, Carrots, Kalamata Olives and
Alfalfa Sprouts with Balsamic Vinaigrette*

*Classic Caesar Salad with Fresh Romaine, Parmesan, Garlic Croutons and
Creamy Caesar Dressing*

*Baby Spinach with Fried Onions, Mandarin Oranges, Country Ham,
Feta Cheese with Honey Mustard Vinaigrette*

*Caprese Salad with Tomatoes, Fresh Mozzarella, Basil and EVOO
(Please add 22% service charge and 6% sales tax)*



Grand Reception and Dinner Buffet

Entrees

(Please select three)

*Roasted Black Pepper Encrusted NY
Strip Loin with Cranberry Orange Glaze
Tender Beef Medallions with Wild Mushroom Rosemary Ragout
Chicken Marsala topped with Fontina Cheese Gratinée
Grilled Chicken Breast with Artichokes, Tomatoes, Spinach and Lemon Butter
Grilled Vermont Salmon with Creole mustard, Maple Syrup and Guinness Stout Glaze
Blackened Yellow Fin Tuna with Crayfish Cream Sauce
Shrimp and Scallops poached in White Wine with Lobster Sauce*

Pasta

(Please select one)

*Baked Penne Provencal
Bow Tie Pasta with Pesto Cream Sauce
Angel Hair Pasta with Olive Oil and Garlic*

Accompaniments

(Please select two)

*Roasted Vegetables
Green Bean Almandine
Asparagus with Roasted Peppers
Steamed Vegetable Medley
Garlic Mashed Potatoes
Wild Rice Pilaf*

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$68 per guest

(Please add 22% service charge and 6% sales tax)



Beverage Menu

Open Bar

Ultra Premium Brand Bar

*Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black
Crown Royal, Bacardi Rum, Makers Mark Bourbon,
7 Falls Merlot, 7 Falls Cabernet, Joel Gott Sauvignon Blanc,
Spellbound Petite Syrah, Hang Time Pinot Noir (please select four wines)
Domestic, Imported and Non-Alcoholic Beers, Soft Drinks*

Three hour Ultra Premium Brand Bar \$40 per guest

Additional hour \$10 per guest

Premium Brand Bar

*Ketal One Vodka, Tanqueray Gin, Dewar's Scotch,
Jack Daniels Bourbon, Canadian Club, Bacardi Rum, Mirassou Wines,
Domestic, Imported and Non-Alcoholic Beers, Soft Drinks*

Three Hour Premium Brand Bar \$36.00 per guest

Additional hour \$9.00 per guest

Standard Brand Bar

*Smirnoff Vodka, New Amsterdam Gin, Heather Glenn Scotch, Seagram 7, Jim Beam
Meyer's Platinum Rum, House Wines, Domestic, Imported and Non-Alcoholic Beers, Soft Drinks*

Three hour standard brand bar \$32.00 per guest

Additional hour \$8.00 per guest

Bartender Fee \$100.00 per 100 guests

(Please add 22% service charge, 6% sales tax and 4% liquor tax)



Open Bar (continued)

Beer and Wine Bar

Three hour beer and wine bar \$26.00 per guest

Additional hour \$6.50 per guest

The Reformed Beer Bar

Reformation Brewery Draft Beers

Cadence, Union, Stark, Atlas

First hour \$18.00 per guest

Additional hour \$9.00 per guest (minimum two additional hours)

As an upgrade to an existing bar package

First hour \$4.00 per guest

Additional hour \$2.00 per guest (minimum two additional hours)



Hosted Bar Pricing

<i>Call Brand Liquors</i>	<i>\$7.00</i>
<i>Premium Brand Liquors</i>	<i>\$8.00</i>
<i>Imported Beer</i>	<i>\$6.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>House Wine</i>	<i>\$6.50</i>
<i>Soft Drinks</i>	<i>\$3.00</i>

Cash Bar Pricing

(Cash Bar Pricing Includes Service Charge and Tax)

<i>Call Brand Liquors</i>	<i>\$8.00</i>
<i>Premium Brand Liquors</i>	<i>\$9.00</i>
<i>Imported Beer</i>	<i>\$7.00</i>
<i>Domestic Beer</i>	<i>\$6.00</i>
<i>House Wine</i>	<i>\$8.00</i>
<i>Soft Drinks</i>	<i>\$4.00</i>

For Your Guests Under 21

*Unlimited Non-Alcoholic Beverages including Soft Drinks and Bottled Water
\$8.00 per guest*

Bartender Fee \$100.00 per 100 guests

(Please add 22% service charge, 6% sales tax and 4% liquor tax)