

DIAMOND WEDDING PACKAGE

Complimentary Suite for the Bride & Groom with a Bottle of Champagne

Complimentary Room for the Parents of the Bride & Groom

Complimentary Private Room for the Bridal Party

Place Cards

Reservation Cards

Discounted Guest Room Rates for Overnight Guests

White Linens & Chair Covers

Ice Sculpture

1 HOUR COCKTAIL RECEPTION – Passed Champagne with Strawberries

Super Deluxe Open Bar to Include:

Grey Goose & Ketel One, Flavored Pinnacle Vodkas, Tanquarey & Bombay Sapphire, Bacardi & Absolute, Jose Cuervo, Patron, Captain Morgan, Malibu, Sauza Hornitos, Jack Daniels & Maker's Mark, J&B Rare & Johnny Walker Black, Fireball

Henne ssy Privilege VSOP,

Canadian Club, Seagram's 7, Seagram's VO, Kahlua, Southern Comfort, Wild Turkey, DeKuyper Amaretto, Sour Apple Pucker, Peach Schnapps, Triple Sec & Vermouth

Budweiser, Coors Light, Heineken, Corona, Sam Adams Boston Lager, Amstel Light, Miller Lite & O'Douls

Tisdale Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel & Champagne

Market Display of Crudite

An Attractive Array of Fresh Vegetables to Include: Zucchini, Cauliflower, Broccoli, Cucumbers, Carrots, Celery, Fresh Mushrooms and Tangy Dill Dip

Market Display of International Cheeses:

A Selection of Imported & Domestic Cheeses Served with Crackers

Antipasto

Roasted Red Peppers, Grilled Marinated Vegetables, Hot & Sweet Peppers, Marinated Mushrooms, Artichoke Hearts, Anchovies, Olives, Pepperoni, Genoa Salami, Capocollo, Fresh Mozzarella Cubes & Provolone Cheese in Olive Oil & Vinegar

Select 8 Butler Passed Hors d' Oeuvres

Hong Kong Baby Lamp Chops
Shrimp Shooters
Spicy Tuna in Cucumber Cup
Duck & Goat Cheese Tartlette
Mini Shepherd's Pie
Mini Chicken Pot Pie
Fried Mozzarella & Prosciutto Pinwheel
Coconut Shrimp, Spicy Orange Marmalade
Mini Crab Cakes with a Spiced Remoulade
Vegetable Spring Rolls with Sweet & Sauce
Spinach & Boursin Stuffed Mushrooms
Scallops Wrapped in Bacon
Smoked Chicken Quesadillas
Sesame Chicken, Wasabi Ponzu
Mini Potato Pancakes & Apple Sauce

Vegetable Dumpling
Risotto Arancini, Marinara Sauce
Spanakopita
Mini Quiche
Franks En Croute
Mini Cuban Cristo
Mac & Cheese Bites
Mini Beef Wellington
Beef Kabob, Peppers & Onions
Philly Cheese Steak Slider
Buffalo Chicken Slider
Beef Slider, Pickles & Ketchup
Bruschetta Crostini
Waldorf Cucumber Cup

SELECT FIVE STATIONS

Sushi Station

Assorted Sushi Rolls, Wasabi, Ginger & Soy Sauce

Raw Bar

Shrimp Cocktail, Crab Claws & Clams on the ½ Shell
Cocktail, Mignonette Sauce & Lemon

Pasta Station with Attendant

(Select Two Pastas)

Penne, Farfalle, Rigatoni, Linguini, Cheese Ravioli

(Select Two Sauces)

Bolognese, ala Vodka, Garlic & Oil, Alfredo, Pesto Cream, Pomodoro

Served with Garlic Bread & Bread Sticks

Tuscan Station with Attendant

(Select Three)

Beef Burgioune
Chicken Scarpiella
Eggplant Rollatini
Meatball Marinara
Sausage & Peppers

Served with Focaccia & Flatbreads

**Oriental Station with Attendant
(Select Two)**

General Tso Chicken
Sesame Beef & Broccoli
Sweet & Sour Pork
Fried or Bamboo Steamed Dumplings

Served with Fried Rice & Cold Lomain Noodle Salad

**Carving Station with Attendant
(Select Two)**

Top Round, Au jus
Roasted Sirloin, Mushroom Demi
Pineapple Glazed Loin of Pork
Leg of Lamb
Honey Glazed Ham, Brown Sugar Mustard
Roasted Turkey Breast, Turkey Gravy
Pastrami, Mustard & Sauerkraut
Corn Beef, Mustard & Sauerkraut
Served with Appropriate Breads

Mashed Potato Station with Attendant

Sweet Potato & Mashed Potato
Toppings to Include: Mushrooms, Chives, Bacon Bits, Broccoli, Cheddar Cheese, Crispy
Onions & Chili or Pulled Pork

**Slider Station with Attendant
(Select Two)**

Beef, Philly Cheese Steak, Pulled Pork, Buffalo Chicken, BBQ Chicken
French Fries

SIT DOWN DINNER

Super Deluxe Open Bar Continued for 4 Hours

Grey Goose & Ketel One, Flavored Pinnacle Vodkas, Tanquarey & Bombay Sapphire, Barcardi &
Absolute Jose Cuervo, Patron, Captain Morgan, Fireball, Malibu, Sauza Hornitos, Jack Daniels &
Maker's Mark, J&B Rare & Johnny Walker Black,
Hennessy Privilege VSOP,
Canadian Club, Seagram's 7, Seagram's VO, Kahlua, Southern Comfort, Wild Turkey, DeKuyper
Amaretto, Sour Apple Pucker, Peach Schnapps, Triple Sec & Vermouth
Budweiser, Coors Light, Heineken, Corona, Sam Adams Boston Lager, Amstel Light, Miller Lite &
O'Douls
Tisdale Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel & Champagne

Champagne Toast

Appetizer (Select One)

Prosciutto & Melon

Shrimp Cocktail

Crab Cocktail

Tomato & Fresh Mozzarella, Over a Bed of Greens, Balsamic Vinaigrette

Traditional Wedge Salad, Chopped Egg, Bacon Bits, Crumbled Blue Cheese, Chopped Tomatoes,
Ranch Dressing

Field Greens, Cranberries, Toasted Almonds, Pear Tomato, Raspberry or Balsamic Vinaigrette

Intermezzo (Select One)

Lemon Champagne

Blackberry

Mango

Choice of Three Entrees

(Select One)

Lobster & Petite Filet Mignon

Filet Mignon, Cherry Demi

Bacon Wrapped Filet Mignon, Béarnaise Sauce

(Select One)

Chicken Roulade, Stuffed with Spinach & Bourin

Onion Crusted Chicken, Sweet Pea Coulis

Tuscan Chicken, Artichoke, Sundried Tomatoes, Mushroom Garlic Sauce

(Select One)

Mahi Mahi, Pineapple Salsa

Salmon Rockefeller, Creamed Spinach, Light Cream Sauce

Shrimp Scampi

All Entrees Served with Chef's Seasonal Vegetable & Starch
Rolls and Butter

Viennese Stations to Include

Three Tiered Wedding Cake

Assorted Cakes, Pies, French and Italian Pastries Cookies, Brownies and Blondies

Assorted Mini Cheese Cakes & Cupcakes

Mousse Shooters

Popcorn Cart

Candy Station

Chocolate Fountain with Dark and White Chocolate with Fruits, Oreos, Pound Cake, Rice Krispie

Treats, Pretzel Rods & Marshmallows

Chocolate Vanilla & Strawberry Ice Cream

Chocolate & Strawberry Sauce

Nuts, Crushed Oreos, Sprinkles, Marshmallows, Whipped Cream & Cherries

Cordial Bar

Coffee, Tea and Decaffeinated Coffee

\$165.00 Inclusive Per Person