



Weddings

Elegance and Style in the Heart of Downtown

Our entrees are priced per person and include the following:

- A choice of two hors d'oeuvre displays
- Choice of salad
- Bread and butter
- Freshly brewed regular and decaffeinated coffees, and hot tea



Also included in the price per person:

- Floor length linen with linen napkins (variety of colors available)
- Champagne Toast for you and your guests
- Votives on Each Table
- Complimentary Menu Tasting for up to Four Guests
- Wedding Rate of \$129.00 with an Upgrade to a Suite including Champagne and Chocolate Covered Strawberries
- Free Breakfast for the Honeymooners
- Discounted Group Rate for 10 or More Guest Rooms (based on availability)
- Discounted Event Parking

Enhancements:

- Canella Prosecco add \$5 per person
- Overlay price to be determined.
- Premier China add \$5 per person
- Premier Stemware add \$2 per person
- Premier Flatware add \$5 per person
- Charger add \$10 each

Reception Displays (please select two)

Fresh Fruit & Berries with lavender honey

Vegetable Crudités with red pepper hummus, onion dip and spinach dip

Fresh Seafood - smoked salmon, caper, chopped eggs, red onions, dill cream cheese, herbed crostini, jumbo prawns with cocktail sauce, scallops in white wine and tomato concasse **add \$2 per person**

Antipasto Display - Proscuitto, salami, Buffalo Mozzarella, Provolone, grilled vegetables, tomato bruschetta, olives, capers, with Italian bread

Asian Display - assorted sushi rolls including salmon, tuna and California, dim sum, pot stickers with chili sauce **add \$2 per person**

International Cheese Display with artesian breads and accompanied with lavender honey and dried fruits and gourmet nuts

Butler Passed Hors d'Oeuvres - A la Carte

Apple, Walnut & Bleu Cheese in Puff Pastry **\$4**

Mushroom Caps with Boursin Cheese **\$4**

Black Sesame Chicken **\$3**

Mini Crab Cakes **\$4**

Filo Triangle with Wild Mushrooms **\$3**

Potato Pancake with Sour Cream **\$3**

Coconut Shrimp **\$4**

Beef Satay with Peanut Sauce **\$3**

Chicken Satay with Peanut Sauce **\$3**

Beef Tenderloin, Horseradish Cream on Crostini **\$4**

Poached Shrimp in Herbed Cream Cheese **\$4**

Tomato Basil Bruschetta **\$3**

Salads (please select one)

Mixed Greens with Asiago Crisps, grape tomatoes, cucumbers and red wine vinaigrette

Roasted Pears over Mesculan Greens, goat cheese, toasted almonds, and balsamic vinaigrette

Spinach Salad with strawberries, candied pecans and house-made bleu cheese dressing

Mixed Greens, Shredded Carrots, Candy Cane Beets, Champagne Honey vinaigrette

Caprese Salad with balsamic glaze

Classic Caesar Salad with fresh hearts of romaine, Parmesan and Caesar dressing

Plated Entrees

Pork Tenderloin Medallions with morel mushroom sauce, caramelized onion whipped potatoes and asparagus **\$40**

Grilled Chicken Breast with walnuts, leeks and candied lemon, wild rice, roasted vegetables **\$40**

Herb Crusted Salmon with lemon caper beurre noisette, potato confit, haricot vert **\$43**

Beef Tenderloin with port mushroom reduction, roasted chipolini onions and parsnip puree **\$42**

Shrimp Ravioli with pesto cream sauce over mushroom ragout, topped with grilled shrimp and vegetables **\$40**

Grilled Tuna with warm roasted corn salad and tomato-cilantro salsa **\$48**

Lemon-Pepper Risotto with Roasted shallots and mascarpone cheese **\$36**

Potato and Zucchini Gallet with roasted mushrooms and cherry tomato confit **\$36**

Duos

Grilled Scallops, Filet Mignon with Cabernet Au Jus on Wild Mushroom Risotto and Grilled Vegetables **\$53**

Herb Pork Tenderloin, Chicken Breast with white wine crème fraiche, garlic whipped potatoes and asparagus bundle **\$50**

Beef Tenderloin Wrapped in Prociutto, Herb Crusted Lamb with red wine sauce, crispy potatoes with lemon aioli and fresh seasonal vegetables **\$58**

Carving Stations

Coriander Dusted Roast Beef with peppercorn au jus, house made horseradish cream sauce and silver dollar rolls **\$8 per person**

Whole Roasted Turkey with cranberry orange relish and thyme garlic mayo, cheese biscuits **\$6 per person**

Roasted Leg of Lamb with red wine sauce, with foccacia bread **\$9 per person**

Rack of Pork with sausage stuffing and caramelized onion and thyme jus **\$8 per person**

Buffets

Option One \$47

Field Greens with roasted pears, bleu cheese crumbles, pecans & port vinaigrette
Baby Spinach & Strawberry Salad with goat cheese, toasted pine nuts and balsamic vinaigrette

Beef Tenderloin with red wine and mushrooms

Roasted Chicken Breast with tarragon cream sauce

Slow Roasted Baby Vegetables

Yukon Potatoes with truffle oil

Wild Rice with sautéed mustard greens

Buffets (continued)

Option Two \$53

Mixed Garden Greens with bleu cheese & raspberry vinaigrette
Frisee Salad with fingerling potatoes and bacon and smoked bacon aioli
Roasted Pork Loin with saged apples and calvados
Lemon Marinated Lamb Tenderloin with cannellini beans
Green Haricot Vert and Yellow Waxed Beans with herbs and blood orange
Herb Mashed Potatoes
Wild Mushroom Israeli Cous Cous

Option Three \$60

Baby Spinach Salad with roasted red peppers, boursin, grape tomatoes and mango vinaigrette
Cilantro and Jicama Salad with tropical fruit, goat cheese, pecans and sauvignon blanc vinaigrette
Rock Shrimp Salad with Avocado and Lemongrass Vinaigrette

Carving Station with Chef:

Roast Round of Beef with horseradish cream, whole grain mustard, and red wine mushroom sauce
Oven Roasted Turkey Breast with garlic mayo, Dijon mustard, and orange bourbon sauce
Creamy Parmesan Polenta
Garlic Whipped Potatoes
Slow Roasted Baby Vegetables
Grilled Asparagus

