



Gold Wedding Package

Your Wedding Reception/Dinner will include: 1 banquet room

- Butler style hot Hors D'Oeuvres
- Champagne Toast
- Complimentary Room on the Wedding night for Bride and Groom
 - 3 course dinner – see menu attached
 - Custom designed wedding cake – 3 tier
- Your Choice of Colored Tablecloth and Napkins
 - Complimentary Parking
- Special room rates for out-of-town guests

4 Hour Hosted Bar

Specializing in Premium liquors, red & white wine, imported & domestic beer
soft drinks, bottled waters, juices & mixers
(one bartender per 50 guests)

One Stationed Display Hors D'oeuvres

(please select one)

An elegant assortment of Imported and Domestic Cheeses
Artesian Breads, Crackers, Seasonal Berries

or

A colorful display of Prosciutto , Grilled Italian Vegetables
Roma Tomatoes & Mozzarella Salad, Assorted Olives, Whole Roasted Garlic
Cappicola, Soppressata, Cherry Peppers, Bread Sticks and Toast Points

Wait staff to butler pass hors d'oeuvres

Please select two hors d'oeuvres from below or from the Bronze or Silver Menu
(based on four pieces per person)

Mini Beef Wellington
Grilled Baby Lamb Chops with Kiwi Mint Sauce
Scallops Wrapped in Bacon with Creole Mustard
Gulf Shrimp on Ice with Cocktail Sauce
Coconut Shrimp with Mango Sauce

Salad

(Please select one)

(All salads served with warm homemade dinner rolls and creamy butter)

THE WEDGE SALAD

- Crisp Wedge of Iceberg Lettuce, Crumbled Blue Cheese, Crisp Smoked Bacon
and Blue Cheese Dressing

CLASSIC CAESAR SALAD

- Chefs Classic Recipe of Crisp Romaine, Garlic Croutons, and Parmesan Cheese

GARDEN SALAD

- Fresh Crisp Lettuce Mix with a Variety of Seasonal Vegetables with your choice of Dressing

Entrée

(Please select up to two* from below or from the Bronze and Silver Menu)

Chicken Breast Piccata

In a Lemon Caper Sauce with Herbed Fingerling Potatoes and Fresh Steamed Broccoli

Gorgonzola Crusted Pork Tenderloin

Topped with Demi Glace with Potato Hash and Grilled Asparagus

Fresh Grouper

with Topped Tropical Fruit Salsa with Sweet Plantain Hash and Baby Vegetables



Grilled Salmon

Grilled Salmon Topped with a Creamy Crabmeat Sauce Served with Roasted Red Potatoes and Fresh Green Beans

Prime Rib of Beef

In a Rosemary Au Jus and Creamy Horseradish Sauce with Truffle Potatoes and Sweet Plantains

Stuffed Grouper

Crab Stuffed Grouper in a lemon dill beurre blanc with Yellow Rice and Vegetable Gratin

Duet Plate of

Pan Seared Chicken Breast with Mushroom Demi Glace & Rosemary Skewered Jumbo Shrimp

Custom Designed Butter Cream Wedding Cake

Coffees & Hot Tea

\$109.00 per person

Above prices subject to 22% service charge & 7% sales tax

* An exact count of each entrée item is required 3 business days prior to your wedding. As well, a method of identification is required the night of the event.