BEVERAGE OPTIONS

Signature Bar - 4 Hours of Service

Smirnoff, Beefeater, Bacardi Rum, J&B Scotch, Canadian Club, Jose Cuervo Gold. Includes selection of 3 Domestic Beers, 1 Craft or Specialty & 3 House Wines.

Premium Bar - 4 Hours of Service

Crown Royal, Jack Daniels, Dewar's, Bulleit, Captain Morgan, Bacardi, Tanqueray, Absolut, Tito's, Malibu, Cuervo 1800, Bailey's, DiSaronno, Cointreau. Includes selection of 3 Domestic Beers, 2 Craft or Specialty & 5 House Wines

Super Premium Bar - 5 Hours of Service

Crown Royal, Jack Daniels, Maker's Mark, Glen Livet, Captain Morgan, Bacardi, Bombay Sapphire, Grey Goose, Tito's, 1800 Reposado, Bailey's, DiSaronno, Cointreau, Kahlua. Includes selection of 3 Domestic Beers, 3 Craft or Specialty & 6 House Wines



UPGRADE OPTIONS

Additional Hour of Bar Service (only available for 4 Hour Packages) \$4 / Person

Upgrade from Any Package to the Next Tier Option \$4 / Person

Additional Brands and Options Available at per Person Upgrade Pricing





ALL WEDDING PACKAGES INCLUDE:

One Hour Hors d'oeuvres Reception

Choice of Dinner Service

Complimentary Cake Cutting Service

Champagne Toast

Standard 5 Hour Room Rental

Floor-length Table Linens & Napkins

House China. Silverware & Glassware

Dance Floor

Venue Coordinator

Complimentary Guest Parking

*Prices subject to 22% service charge and applicable sales tax

SILVER PACKAGE

Buffet Dinner Package - \$75 per Person

Signature Bar Package

Artisanal Cheese Display for Cocktail Hour Salad Course: Mixed Greens or Caesar

Choice of Two Entrees

Champagne Toast

Coffee and Tea Station

PLATINUM PACKAGE

Plated Dinner Package - \$85 per Person

Premium Bar Package

Charcuterie Board

Modern Vegetable Display

Two Butler Passed Hors D'oeuvres

Salad Course: Mixed Greens or Caesar

Choice of Two Entrees

Champagne Toast

Coffee and Tea Station

DIAMOND PACKAGE

Duet Plated Dinner Package - \$99 per Person

Super Premium Bar Package

Charcuterie Board

Modern Vegetable Display

Choice of Shrimp Cocktail or Smoked

Salmon Display

Three Butler Passed Hors D'oeuvres

Salad Course: Mixed Greens or Caesar

Choice of one Duet Plate

Champagne Toast

Coffee and Tea Station

HORS D'OEUVRES

Displays

Charcuterie Display

Assorted Cured Meats & Cheese, paired with a variety of Nuts, Berries and Spreads

Artisanal Cheese Display

Assorted International & Domestic Cheese, served with Gourmet Crackers

Smoked Salmon Display

Served with Capers, Hard Boiled Eggs Diced Tomatoes, Cream Cheese & Mini Bagels

Shrimp Cocktail Display

Jumbo Shrimp with Remoulade Sauce Lemon Wedges, Horseradish & Cocktail Sauce

Cold Hors D'oeuvres

Black and Blue Tenderloin Crostini Ahi Tuna Wonton Tomato Bruschetta Crostini (V) Antipasto Skewers Pimento Cheese and Bacon Toast Points

Hot Hors D'oeuvres

Spanakopita (V)
Mini Vegetable Quiche (V)
Maryland Crab Cakes
Bacon Wrapped Water Chestnuts
Sausage Stuffed Mushroom
Risotto Croquette
Caramelized Onion & Pancetta Profiteroles



ENTREES

Chicken

Grilled Chicken Bruschetta Chicken Francaise Asiago Chicken with Red Pepper Coulie Chicken Montrachet *

Seafood

Pan Seared Salmon with Champaign Dill Sauce Crab Stuffed Shrimp *

Beef / Pork

Skirtsteak Chimichurri Pork Tornados with Fruit Chutney Braised Beef Short Rib with Jus Beef Tenderloin Medallions *

PASTA

Penne ala Vodka Pesto Tortellini Portabello Mushroom Ravioli

SIDES

Roasted Red Skin Potatoes Garlic Whipped Potatoes Mac and Cheese Rice Pilaf Herb Orzo Pasta Parmesan Risotto *

^{*} only available for our diamond packages.

