

2020 Intimate Wedding Packages

For up to 50 people

Cocktail Reception

Two Hours Open Bar - Beer, Wine and Soda

House wines by the glass: Chardonnay, Pinot Grigio, Moscato, Cabernet and Merlot

Bottled Beer: Coors Light, Michelob Ultra, Heineken and Choice of (1) Cider or Hard Seltzer

Pre-set Plated Hors d'oeuvres

Appetizer portion of fresh fruit and cheeses with crackers and garden vegetable shooters in buttermilk ranch dip set at each place setting

Couple's First Dance, Champagne Toast and Parent Dances

Dinner Service

Salad

Tossed salad with baby lettuces, tomatoes and cucumbers, served with house dressing
Warm Rolls & Butter

Plated Entree (choice of 3), served with chef's accompaniments

Slow-roasted Prime Rib of beef with homemade au jus

Char-grilled Top Sirloin Steak with roasted shallot demi

Sliced Beef Tenderloin topped with an herb gordonzola

Chicken Milanese with fresh lemon wine sauce

Broiled Salmon Filet with a sweet bourbon glaze

Pan seared Scallops with tri-colored peppers in a lemon white wine sauce

Baked Cod with crabmeat and shrimp stuffing in hotel butter sauce

Vegetarian Mushroom Ravioli with fresh vegetables in tomato cream sauce

Wedding Cake

6 inch round cake for the wedding couple to cut, and cupcakes for guests at each place setting

Coffee, Decaf and Hot Tea Service

Packages include:

- Tablecloths and napkins in a variety of colors
- Candle light centerpieces
- Complimentary king suite for the wedding couple
- Discounted overnight room rates for guests
- Customized web link for your wedding website
- No facility charge for the wedding ceremony or reception
- Discounted meal prices for vendors and children
- Professional event coordination and guidance from start to finish



\$50.00 per person

subject to tax and 20% service charge