



Receptions

Ballroom Rental Fee \$750.00

Certain discounts may apply for multi-event bookings.

- ♥ *Bridal Shower*
- ♥ *Bachelor/Bachelorette Party*
- ♥ *Rehearsal Dinner*
- ♥ *Bridal Brunch*

Included Amenities

(Included in all wedding packages)

- ♥ *Event Coordinator from beginning planning stages through final dance on your wedding day*
- ♥ *Entrée Tasting*
- ♥ *White or Ivory Linens*
- ♥ *Use of in-house centerpieces*
- ♥ *Overnight Bridal Jacuzzi Accommodations*
- ♥ *Sparkling champagne toast for all guests*
- ♥ *Golf carts for Bride & Groom and Bridal party for pictures on the golf course*
- ♥ *Complimentary bottle of champagne for Bride & Groom*
- ♥ *Customized floor plan and table layout*
- ♥ *Direction cards for inclusion with your invitations*
- ♥ *Cake cutting and serving*
- ♥ *Escort card and favor table set up*
- ♥ *Guest amenities in the restrooms*
- ♥ *Wireless internet*

Other Amenities

(additional Charges Apply)

- | | |
|------------------------------------|---------------------------------|
| ♥ <i>On-site Ceremony Area</i> | ♥ <i>Outside Cocktail Area</i> |
| ♥ <i>Chair Covers</i> | ♥ <i>Linen Rentals</i> |
| ♥ <i>Specialty Wedding Set up</i> | ♥ <i>Tent Rentals</i> |
| ♥ <i>Piano Player</i> | ♥ <i>Floral Centerpieces</i> |
| ♥ <i>Assorted Cookie Bar</i> | ♥ <i>Candy Buffet</i> |
| ♥ <i>Chocolate Fondue Fountain</i> | ♥ <i>Viennese Dessert Table</i> |

Preferred vendor list is available upon request.

Sapphire Collection

\$80.00 All Inclusive

Hors D'oeuvres

(served for 1 hour)

*Garden Fresh Vegetable Crudité with Dip
Imported and Domestic Cheese Assortment with Crackers*

Choice of 2 Butlered Hors D'oeuvres

*Cocktail Franks Wrapped in Puff Pastry
Silver Dollar Potato Pancakes
Buffalo Bites w/ Dipping Sauces
Mushroom Caps w/ Italian Stuffing*

*Swedish Meatballs
Chicken Satay
Breaded Ravioli
Chicken Cordon Bleu Bites*

4 Hour Open House Bar

(upgrade to Premium bar for \$3.00 per person)

Choice of 2 Draft Beers: *Coors Light, Miller Lite, or Yuengling Lager*

5 House Wines: *Chardonnay, Pino Grigio, White Zinfandel, Merlot & Cabernet Sauvignon*

House Brand Liquors: *Vodka, Gin, Whiskey, Bourbon, Coconut Rum, Spiced Rum, Scotch, Tequila, Amaretto, Peach Schnapps, Sweet & Dry Vermouth and all mixers.*

Dinner- Plated Entrées

Champagne Toast

Garden Salad w/ Choice of 2 Salad Dressings or Chef's Soup Du Jour

Fresh Baked Rolls & Butter

Choice of 3 Entrée Selections

*Stuffed Chicken Breast
Chicken Parmigiana
Chicken Francaise
Chicken Marsala
Broiled Flounder Almondine
Pasta Primavera
Sliced Honey Ham with Pineapple*

*Roast Pork Loin w/ Apple Chutney
Roast Beef Au Jus
Beef Medallions in Burgandy Sauce
Broiled Haddock
Wild Mushroom Ravioli
Eggplant Parmigiana
Penne a la Vodka*

Choice of 2 Sides

*Baked Potato
Potato Medley
Roasted Red Potatoes
Duchess Potatoes*

*Baby Belgian Carrots
Green Beans
Garden Medley
Rice Pilaf*

Choice of 1 Dessert to be served with your wedding cake

Chocolate Mousse

Vanilla Ice Cream with Chocolate Drizzle

Emerald Collection

\$90.00 All Inclusive

Hors D'oeuvres

(served for 1 hour)

*Garden Fresh Vegetable Crudité with Dip
Imported and Domestic Cheese Assortment with Crackers*

Choice of 2 Butlered Hors D'oeuvres

*Cocktail Franks Wrapped in Puff Pastry
Silver Dollar Potato Pancakes
Buffalo Bites w/ Dipping Sauces
Mushroom Caps w/ Italian Stuffing*

*Swedish Meatballs
Chicken Satay
Breaded Ravioli
Chicken Cordon Bleu Bites*

4 Hour Open Call Brand Bar

(upgrade to Premium bar for \$3.00 per person)

Choice of 2 Draft Beers: *Coors Light, Miller Lite, or Yuengling Lager*

5 House Wines: *Chardonnay, Pino Grigio, White Zinfandel, Merlot & Cabernet Sauvignon*

Call Brand Liquors: *Absolut Vodka, Bacardi Rum, Beefeater Gin, Jack Daniels, Jim Beam, Southern Comfort, Captain Morgan, Malibu Rum, Dewar's Blended Scotch, Jose Cuervo Tequila, Amaretto, Peach Schnapps, Sweet & Dry Vermouth, and all mixers.*

Dinner- Plated Entrées

Champagne Toast

*Garden Salad w/ Choice of 2 Salad Dressings or Chef's Soup Du Jour
Fresh Baked Rolls & Butter*

Choice of 3 Entrées Selections

Chicken Saltimbocca

Chicken Picatta

Flounder stuffed with Crabmeat

Grilled Atlantic Salmon

May also choose from entrées listed in Sapphire Collection

Veal Calabrese

Eggplant Rollatini

12oz. New York Strip Steak

Lobster Ravioli

Choice of 2 Sides

Baked Potato

Potato Medley

Roasted Red Potatoes

Duchess Potatoes

Baby Belgian Carrots

Green Beans

Garden Medley

Rice Pilaf

Choice of 1 Dessert to be served with your wedding cake

Chocolate Mousse

Vanilla Ice Cream with Chocolate Drizzle

Diamond Collection

\$100.00 All Inclusive

Hors D'oeuvres

(served for 1 hour)

*Garden Fresh Vegetable Crudité with Dip
Imported and Domestic Cheese Assortment with Crackers*

Choice of 2 Butlered Hors D'oeuvres

*Cocktail Franks Wrapped in Puff Pastry
Silver Dollar Potato Pancakes
Buffalo Bites w/ Dipping Sauces
Mushroom Caps w/ Italian Stuffing*

*Swedish Meatballs
Chicken Satay
Breaded Ravioli
Chicken Cordon Bleu Bites*

4 Hour Premium Bar

Choice of 2 Draft Beers: *Coors Light, Miller Lite, or Yuengling Lager*

5 House Wines: *Chardonnay, Pino Grigio, White Zinfandel, Merlot & Cabernet Sauvignon*

Premium Liquors: *Kettle Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniels, Jim Beam, Southern Comfort, Captain Morgan, Malibu Rum, Johnny Walker Scotch, Jose Cuervo Tequila, Amaretto, Peach Schnapps, Sweet & Dry Vermouth, and all mixers.*

Dinner- Plated Entrées

*Champagne Toast
Garden Salad w/ Choice of 2 Salad Dressings or Chef's Soup Du Jour
Fresh Baked Rolls & Butter*

Choice of 3 Entrées Selections

*Double Cut Center Pork Chops
Chicken Oscar
Veal Saltimbocca
May also choose from entrées listed in Sapphire Collection*

*Queen Cut Prime Rib
Lobster Ravioli
Homemade Crab Cakes*

Choice of 2 Sides

*Baked Potato
Potato Medley
Roasted Red Potatoes
Duchess Potatoes*

*Baby Belgian Carrots
Green Beans
Garden Medley
Rice Pilaf*

Choice of 1 Dessert to be served with your wedding cake

*Chocolate Mousse
Vanilla Ice Cream with Chocolate Drizzle*

Social Reception

\$35.95 per person

*Fresh Vegetable Crudité
International Cheese Displays
Fresh Sliced Fruits and Berries*

Butlered Hors D'oeuvres

*Choice of three from selections below
(one hour service time)*

Chilled Shrimp

Fresh Melon Wrapped with Prosciutto

Coconut Battered Shrimp

Beef Satay

Bacon Wrapped Scallops

Mini Eggs Rolls with Duck Sauce

Coconut Chicken

Pastry Wrapped Cocktail Franks

Mini Quiche

Mini Crab Cakes

Chicken Breast Tenders

Spanakopita

Mini Chicken Cordon Bleu

Mushrooms Stuffed with Crabmeat

*Cocktail Meatballs (Swedish, Sweet and
Sour, or Marinara)*

Chicken Satay

Chef's Sautee Station

Choice of shrimp and scallops sautéed with assorted pastas and sauces

Or

Oriental stir fry with chicken and pork

Carving Station

Choice of one:

Baked Virginia Ham

Garlic Rubbed Tenderloin of Beef (add \$3/person)

Accompanied with Assorted Rolls and Spreads

Herb Roasted Breast of Turkey

Prime Rib (add \$3/person)

Accompaniments

Choice of three:

Twice Baked Gorgonzola Potato

Green Beans with Almonds

Rice Pilaf

Chef's Vegetable Medley

Glazed Baby Carrots

Herb Roasted Red Potatoes

Fresh Steamed Broccoli

Fresh-brewed Regular and Decaf Coffee, Tea and Iced Tea

Grand Courtyard Reception

\$45.95 per person

Butlered Hors D'oeuvres

*Choice of two from hors d'oeuvres selections
(one hour service time)*

Hot Hors D'oeuvres Station

*Choice of two from hors d'oeuvres selections
(one hour service time)*

Cold Displays

*A bountiful selection of fresh fruits, cheeses, and vegetables with various dipping sauces and spreads.
(one hour service time)*

Made-to-Order Salad Station

*Caesar Salad with fresh grated parmesan and
Tossed green salad with an array of garden vegetables and dressings
Accompanied with fresh baked rolls and breads*

Carving Station

Choice of two:

*Tenderloin of Beef with Roasted Pepper Au Jus
Roasted Young Turkey with Country Bread Stuffing
Roast Pork Loin
Prime Rib of Beef*

Sautee Station

*Watch as our chefs prepare your favorite pastas and stir fry before your eyes.
Accompanied by a variety of sauces, oils, herbs, and spices.*

*Fresh Julienne of Vegetables
Assorted Pastas (fettuccini, capellini, and penne)*

*Chicken and Beef
Jumbo Shrimp and Day Boat Scallops*

Accompaniments

Choice of three:

*Twice Baked Gorgonzola Potato
Green Beans with Almonds
Rice Pilaf
Chef's Vegetable Medley*

*Glazed Baby Carrots
Herb Roasted Red Potatoes
Fresh Steamed Broccoli*

Regular and Decaf Coffee, Tea and Iced Tea

Banquet Beverage Service

A bartender fee of \$50.00 per hour will be added to all bars under \$250.00 in sales.

Hosted Bar Pricing (per hour, per person)

	<i>House Brands</i>	<i>Call Brands</i>	<i>Premium Brands</i>
<i>1st hour</i>	\$8.50	\$9.50	\$10.50
<i>2nd hour</i>	\$5.00	\$5.75	\$6.50
<i>Each additional hour</i>	\$4.25	\$4.75	\$5.50

Hosted and Cash Pricing

We offer three tiers of cash and hosted bars. Hosted bars are calculated upon consumption, by the drink. Upon the closing of the bar we will base invoices on accurate inventories with pricing listed as follows for 1.25 ounce mixed cocktails. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

House Brands \$4.25 Per Mixed Drink

House brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

<i>Bourbon</i>	<i>Whiskey</i>	<i>Scotch</i>	<i>Vodka</i>	<i>Amaretto</i>
<i>Gin</i>	<i>Rum</i>	<i>Tequila</i>	<i>Schnapps</i>	<i>Kapali Coffee Liqueur</i>

Call Brands \$5.25 Per Mixed Drink

House brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

<i>Bourbon</i>	<i>Whiskeys</i>	<i>Scotch</i>
<i>Jim Beam</i>	<i>Seagram's 7</i>	<i>Cutty Sark</i>
	<i>Seagram's VO</i>	
<i>Vodka</i>	<i>Rum</i>	<i>Gin</i>
<i>Smirnoff</i>	<i>Bacardi</i>	<i>Beefeater</i>
	<i>Malibu</i>	
	<i>Captain Morgan</i>	

Premium Brands

(prices are listed below)

House brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

Bourbons- \$6.00

Makers Mark

Whiskeys- \$5.50

Jack Daniel's

Jameson

Crown Royal

Scotch- \$5.50

J&B \$

Dewar's

Johnny Walker

Vodka- \$5.50

Absolut

Stolichnaya

Gin- \$5.75

Tanqueray

Bombay Sapphire

Tequila- \$5.50

Cuervo Gold

Cordials & Liqueurs- \$5.50

Southern Comfort

Kahlua

Amaretto Di Saronno

Bailey's Irish Cream

Jägermeister

Sambuca

Beer and Wine

Bottled Beer Selections

Coors Lite \$3.50

Budweiser \$3.50

Yuengling Larger \$3.50

Labatt's Blue \$4.25

Heineken \$4.25

Wine Selections

Chardonnay \$6.00

Pinot Grigio \$6.00

Cabernet \$6.00

Merlot \$6.00

White Zinfandel \$5.50

Draught Beers by the Keg

Domestic Brands \$250.00

Imported – Will quote upon request

Punch

Champagne Punch \$45.00/gal

Non-Alcoholic Punch \$25.00/gal

*Additional selections available upon request
Please ask your Event Coordinator for pricing*

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Hors D'oeuvres

Cold Displays and Platters

Serves approximately 50 guests per tray

Fresh Vegetable Crudite.....\$90.00

With ranch dip.

Assorted Cheese Display.....\$110.00

With honey mustard dip and cracker display.

Fresh Fruit Display.....\$125.00

With yogurt dip and berries.

Fresh Mozzarella.....\$130.00

With asparagus, grilled portabella and baby tomatoes, drizzled with olive oil and fresh-cracked peppercorns.

Cold Smoked Salmon Platter.....\$170.00

Accompanied with bread crisps, crackers, and boursin.

Cold Trays Hors D'oeuvres

Chilled Shrimp.....\$90.00

With lemon and tangy cocktail sauce.

Fresh Melon Wrapped with Prosciutto.....\$75.00

Hot Hors D'oeuvres

50 pieces per tray

<i>Cocktail Meatballs (Swedish, Sweet & Sour, or Marinara)</i>	<i>\$65.00</i>
<i>Mini Egg Rolls with Duck Sauce</i>	<i>\$75.00</i>
<i>Pastry Wrapped Cocktail Franks</i>	<i>\$75.00</i>
<i>Chicken Breast Tenders</i>	<i>\$75.00</i>
<i>Spanakopita</i>	<i>\$75.00</i>
<i>Mini Chicken Cordon Bleu</i>	<i>\$75.00</i>
<i>Chicken Satay with Thai Garlic Dipping Sauce</i>	<i>\$75.00</i>
<i>Mini Quiche</i>	<i>\$85.00</i>
<i>Coconut Chicken</i>	<i>\$85.00</i>
<i>Mushroom Stuffed with Crab Meat</i>	<i>\$85.00</i>
<i>Coconut Battered Shrimp</i>	<i>\$115.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$145.00</i>
<i>Mini Crab Cakes</i>	<i>\$145.00</i>

Snack Food

Potato Chips, Pretzels, Tortilla Chips, or Roasted Peanuts.....\$7.99/pound