





wedding packages

all wedding packages include (100+ guest minimum)

- · onsite event coordinator
- complimentary valet parking & seasonal coat check
- white china, stemmed glassware, quality silverware
- linen tablecloths & napkins
- skirted head table with enhanced lighting
- skirted gift table, cake table, display tables
- dance floor, centerpieces, security
- discounted rate for hotel room block, based on availability with advance reservations
- event set up & clean up

ruby package - \$65.00 per guest

four hour open bar – ruby bar brand selection domestic & imported cheese & cracker display champagne toast for all guests plated entrée or buffet dinner three tiered wedding cake

black or ivory chair covers with ties discounted at \$2 (for each chair cover/tie set) solara suite for the bride & groom

sapphire package - \$85.00 per guest

four hour open bar – sapphire bar selection butler passed hors d'oeuvres – choice of three butler passed champagne wine service with dinner plated entrée or buffet dinner enhanced three tiered wedding cake black or ivory chair covers with ties (no charge) late night enhancement lakeview suite for the bride & groom room service breakfast for two

emerald package - \$99.00 per guest

four hour open bar – emerald bar brand selection butler passed appetizers – choice of 4 butler passed champagne wine service with dinner – select wine list plated entrée – four course dinner - choice of 2 entrées personally inspired wedding cake late night enhancement chair covers with ties – choice of color lakeview suite for the bride & groom with room service breakfast for 2 spa service for the bride (\$75 value) complimentary his & her plush robes anniversary dinner in William B's for the bride & groom (\$100 value)

children's price 0-2 no charge, ages 3-10 \$19.95 (special menu applies) 16% gratuity, 3% service charge & 7% sales tax are added to the price *rental items are subject to delivery charge & 20% service fee









ruby wedding menus

appetizer

international & domestic cheese display with crackers

plated dinner menu

dinner salads (choose one)

fresh garden greens with assorted dressings

fresh bibb lettuce, crumbled bleu cheese, roasted pear, toasted walnuts, balsamic dressing

crisp romaine salad with classic caesar dressing & parmesan tuile

entrée menu (choose two) 12 ounce slow roasted prime rib au jus chicken marsala chicken piccata grilled salmon with lemon butter 12 ounce new york strip steak with bordelaise sauce vegetarian selection

upgrade (\$10.00 additional) petite filet mignon with roasted shallot demi glaze

traditional sides (choice of one potato and one vegetable):

potato choices: traditional mashed, garlic mashed,

oven roasted red skin potatoes

vegetable choices: fresh green beans, broccoli, cauliflower, zucchini medley,

honey glazed carrots, or vegetable medley

*all entrées include coffee, tea, water, fresh baked rolls & butter

buffet dinner menu

choice of salad tossed garden salad with assorted dressings traditional caesar salad

spinach salad with warm bacon dressing

choice of two entrées (upgrade to three entrées for \$5.00 additional) tender sliced roast beef, slow roasted pork loin, herb baked chicken, virginia baked ham, baked italian lasagna, pasta primavera alfredo, parmesan crusted tilapia, lemon pepper cod, cajun catfish

traditional sides (choice of one potato & one vegetable):

potato choices: traditional mashed, garlic mashed,

oven roasted red skin potatoes

vegetable choices: fresh green beans, broccoli, cauliflower, zucchini medley,

honey glazed carrots, vegetable medley

*buffet dinner includes coffee, tea, water & fresh baked rolls & butter











sapphire wedding menus

butler passed hors d'oeuvres

choice of three
miniature chicken quesadilla cornucopias
crab cakes with remoulade sauce
tomato bruschetta on crostini
meatballs with burgundy demi
mini shepherd's pie
mini risotto cakes with garlic alfredo
beef bourguigonne in puff pastry
breaded artichoke filled with boursin cheese

plated dinner entrées

choice of one dinner salad

fresh garden salad: medley of garden greens, grape tomatoes, feta cheese with assorted dressings

cucumber salad: bibb lettuce in cucumber basket, crumbled bleu cheese, roasted pear, walnuts with balsamic vinaigrette dressing

classic caesar: hearts of romaine lettuce with crumbled cheese, toasted pine nuts, dried cranberries with caesar dressing

entrée menu (choose two)

14 ounce slow roasted prime rib au jus 14 ounce grilled ribeye with wild mushroom demi breast of chicken filled with spinach & fontina cheese topped with pommodoro sauce

horseradish crusted salmon with lemon herb butter 8 ounce filet mignon with roasted garlic demi glaze vegetarian selection

traditional sides (choice of one potato and one vegetable):
potato choices: stuffed potato, anna au gratin or garlic mashed
vegetable choices: fresh green beans with bacon and onion, steamed
asparagus, baby carrots, patty pan squash or julienne vegetable medley

upgrade (\$10.00 additional)8 ounce filet mignon and shrimp scampi

*all entrées include coffee, tea, water, fresh baked rolls & butter

buffet dinner menu

buffet entrées

chef carved prime rib of beef au jus – plus choice of 2 additional entrées slow roasted pork loin, herb baked chicken, baked ham with pineapple, baked lasagna, pasta primavera, parmesan crusted tilapia, lemon pepper cod, cajun catfish

traditional sides (choice of one potato & one vegetable):
potato choices: stuffed potato, anna au gratin, or garlic mashed
vegetable choices: fresh green bean with bacon and onion, steamed
asparagus, baby carrots, patty pan squash or julienne vegetable medley

*buffet dinner includes coffee, tea, water & fresh baked rolls & butter











emerald wedding menus

butler passed hors d'oeuvres

choice of four crab stuffed mushrooms tomato bruschetta on ciabatta crostini shrimp with andouille sausage crab cakes with remoulade sauce

spanakopita mini cannelloni bites scallops wrapped in bacon miniature beef wellingtons

plated dinner entrées

soup selection (choose one) tomato basil soup or cream of wild mushroom

dinner salads (choose one)

tender butter lettuce, crumbled bleu cheese, roasted pear & spicy pecans served with white french dressing

imported greens, english cucumber basket, black olives & grape tomatoes served with choice of dressing

intermezzo seasonal sorbet

dinner entrée - choice of two 14 oz slow roasted prime rib au jus 14 oz new york strip 8 oz filet with roasted garlic demi glaze chicken wellington en croute grilled salmon with beurre blanc sauce

special trio plate featuring: breast of chicken piccata, grilled 4 oz. filet with bordelaise sauce and fire roasted shrimp

upgrade (\$10.00 additional) 5 oz grilled lobster

traditional sides (choice of one starch and one vegetable):

potato choices: pomme william potatoes, roasted red skin potatoes, garlic mashed, twice baked, whipped sweet potatoes, wild rice garden blend or

vegetable choices: steamed asparagus, sautéed zucchini & summer squash, green beans with bacon & onion, vegetable medley, baby carrots, patty pan

*all entrées include coffee, tea, water, fresh baked rolls & butter









late night enhancements

hot pretzel bar

warm soft pretzels with gourmet mustards 4.00 per guest

slider bar

mini sirloin patties accompanied with caramelized onions & cheddar cheese on soft rolls, served with traditional condiments

6.00 per guest

hot dog bar

grilled vienna hot dogs, warm buns, sauerkraut, chili & cheese, caramelized onions & traditional condiments

5.00 per guest

nacho bar

crispy tortilla chips, cheese sauce, salsa verde & salsa rojo, guacamole, sour cream, diced tomatoes, jalapeño peppers & house made chili

5.00 per guest

chocolate fountain

warm dark chocolate with strawberries, pretzels, marshmallows, pound cake, rice crispy treats & oreo cookies

6.00 per guest

candy bar (sweet table)

an array of twizzlers, hershey bars, reese's peanut butter cups & snickers

15.00 per guest











bar package information

ruby

smirnoff, beefeater, josé cuervo white, bacardi, captain morgan, dewar's, jack daniels, seagrams 7, christian brother's brandy, amaretto, carolyn's cream, peach schnapps, merlot, chardonnay, white zinfandel, domestic & imported bottled beer

sapphire

smirnoff, absolut, tanqueray, josé cuervo gold, bacardi, captain morgan, johnny walker red, dewar's, jim beam, jack daniels, crown royal, christian brother's brandy, hennessey vsop, kahlúa, amaretto, bailey's irish cream, drambuie, grand mariner, peach schnapps, southern comfort, crest – merlot, chardonnay, white zinfandel, domestic & imported bottled beer

emerald

absolut, grey goose, kettle one, belvedere, tanqueray, bombay sapphire, josé cuervo 1800, bacardi, malibu, captain morgan, johnny walker red, johnny walker black, dewar's, jack daniels, jack daniels single barrel, crown royal, hennessey vs, kahlúa, amaretto disaronno, bailey's irish cream, peach schnapps, southern comfort, beringer white zinfandel, kendall jackson – merlot, chardonnay, domestic & imported bottled beer

cash bar or hosted bar

	ruby	sapphire	emerald	
cocktails	4	5	6	
martinis / specialty	5	6	7	
wine	4	5	6	
imported beer	4	4	4	
domestic beer	3	3	3	
pepsi® products	2	2	2	

beer selection includes

coor's light, miller lite, bud light, mgd, heineken, corona, o'douls

*no shots will be served

a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.

