



Wedding and Reception Packages

Ceremony

Ceremonies are held in a Ballroom or Poolside Gazebo

Arch for Ceremony

Complimentary Overnight Accommodations for the Bride & Groom
(Rooms must be available at time of booking)

One Complimentary Bottle of Champagne

Recorded Wedding March Music

Customer to Provide own Minister

Reception

Head Table, Cake Table, Gift Table & Registration Table

Complimentary White, Cream or Burgundy Table Linens

Dance Floor

Riser for Entertainment

Complimentary Microphone

Minimum of 50 Guests



Lunch and Dinner

Plated hot lunch & dinner entrees include your choice of salad,
Chef's selection of seasonal fresh vegetables, appropriate starch,
Assorted rolls and butter
Freshly brewed coffee, decaffeinated coffee and iced tea

Salad

Select one

Chopped Salad

Romaine and Iceberg Lettuce
Cucumber, Tomato, Celery and Shredded Carrots
Ranch Dressing

Mixed Greens

Carrots, Radishes and Cucumbers
Ranch Dressing

Classic Caesar Salad

Romaine Lettuce Tossed with
Homemade Croutons and Parmesan Cheese



Plated and Served Lunch Selections

(Luncheons Are Served Prior to 2 pm)

Select One

Breast of Chicken Picatta

Sautéed and Served with Lemon Butter Capers Sauce

\$30.50

Chicken Parmigiana

Sauteed Chicken Breast with Marinara Sauce and Mozzarella Cheese

\$30.50

Grilled Salmon

Broiled to Perfection

\$33.50

Braised Brisket of Beef

Slowly Braised Brisket for Tenderness and served with Carrots, Celery,
Onions and Parsley Potatoes with Natural Gravy

\$34.50

Roast Prime Rib

8 oz. Served with Creamy Horseradish Sauce and Au Jus

\$35.50

Traditional Wedding Cake

Selection of cake, filling, topping and decoration



Plated and Served Dinner Selections

Select One

Chicken Forestiere

Sautéed Boneless Chicken Breast with a Rich Red Wine Sauce and Forest
Mushrooms
\$43.00

Roasted Chicken

Semi Boneless Half Chicken, Roasted with Herbs
\$42.50

Pacific Salmon Riva

Sautéed Salmon with Artichoke, Tomato and Basil Butter Sauce
\$45.00

Roast Prime Rib of Beef

Au Jus
\$46.00

Filet Mignon

8 oz Filet with Red Wine Sauce
\$54.50

Filet and Lobster Tail

Char Grilled and Broiled Lobster
\$68.50

Traditional Wedding Cake

Selection of cake, filling, topping and decoration



Buffet Dinner

Minimum 50 Guests

Salad

Mixed Green Salad with Ranch, Italian and Thousand Island Dressings
Pasta Salad, Marinated Mushroom Salad,
Cucumber, Tomato and Onion Salad

Carved

Select One

Turkey Breast
Brown-sugar Glazed Ham
Top Round of Beef

Prime Rib of Beef
\$2.50 additional per person

Entrees

Select Three

Herb-roasted Chicken
Chicken Piccata with Sautéed Mushrooms and Capers
Blackened Chicken
Honey Bourbon Glazed Salmon Filet
Grilled Salmon with Dill Cream Sauce
Grilled Pork Chops with Port Wine Sauce
Braised Beef Short Ribs

Fresh Seasonal Vegetables, Potatoes, Rolls and Butter

Chef's selection of seasonal fresh vegetables, appropriate starch,
Assorted rolls and butter
Freshly brewed coffee, decaffeinated coffee and iced tea

Traditional Wedding Cake

Selection of cake, filling, topping and decoration

\$54.50