



Wedding Packages

All wedding packages include:
(100+ guest minimum)

- On-site 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

SAPPHIRE PACKAGE

\$89
per guest

- Four hour open bar - Sapphire bar brand selection
- Butler passed hor d'oeuvres - choice of two
- Butler passed champagne
- 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

RUBY PACKAGE

\$69
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

EMERALD PACKAGE

\$109
per guest

- Four hour open bar - Emerald bar brand selection
- Butler passed hor d'oeuvres - choice of three
- Butler passed champagne
- 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
- Room service breakfast for two
- 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.



Wedding Menus

RUBY

Appetizer

- International & domestic cheese display with crackers

Plated Dinner Menu

Dinner Salads (Choice of)

- Fresh garden greens with assorted dressings
- Crisp romaine salad with classic caesar dressing & parmesan tuile

Entrée menu (Choice of Two)

- 12oz slow roasted prime rib au jus
- Chicken marsala
- Chicken piccata
- Grilled salmon with lemon butter
- Vegetarian selection

Upgrade (\$15 additional)

- Petite filet mignon with roasted shallot demi glaze
- 12oz New York strip steak with bordelaise sauce

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.
16% gratuity, 3% service charge & 7% sales tax are added to the price.
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Wedding Menus

SAPPHIRE

Butler Passed Hors D'oeuvres

(Choice of Two)

- Miniature chicken quesadilla cornucopias
- Tomato bruschetta on crostini
- Mini shepherd's pie
- Beef bourguigonne in puff pastry
- Crab cakes with remoulade sauce
- Meatballs with burgundy demi
- Mini risotto cakes with garlic alfredo
- 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 (Choice of Two)

- 14oz slow roasted prime rib au jus
- Chicken piccata
- Horseradish crusted salmon with lemon herb butter
- Chicken marsala
- Breast of chicken filled with spinach & fontina cheese topped with pomodoro sauce
- Vegetarian selection

Upgrade (\$15 additional)

- Petite filet mignon with roasted shallot demi glaze
- 12oz New York strip steak with wild mushroom demi

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

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Wedding Menus

EMERALD

Butler Passed Hors D'oeuvres

(Choice of Three)

- 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
- Spring rolls with Asian dipping sauce

Plated Dinner Entrées

Choice of One Dinner Soup

- Tomato basil
- Cream of wild mushroom

Choice of One Dinner Salad

- 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

Entrée menu (Choice of Two)

- 14oz slow roasted prime rib au jus
- Filet mignon with roasted garlic demi glaze
- Grilled salmon with beurre blanc sauce
- 12oz New York strip
- Chicken wellington en croute

Traditional sides (Choice of one potato and one vegetable)

- Potato choices: Pomme william potatoes, roasted red skin potatoes, garlic mashed, twice baked, whipped sweet potatoes, wild rice garden blend, or rice pilaf
- Vegetable choices: Steamed asparagus, sautéed zucchini & summer squash, green beans with bacon & onion, vegetable medley, baby carrots, patty pan squash

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Late Night Enhancements

HOT PRETZEL BAR

Warm soft pretzels with gourmet mustards
\$5 per guest

SLIDER BAR

Mini sirloin patties accompanied with caramelized onions & cheddar cheese on soft rolls, served with traditional condiments
\$7 per guest

HOT DOG BAR

Grilled Vienna hot dogs, warm buns, sauerkraut, chili & cheese, caramelized onions & traditional condiments
\$5 per guest

NACHO BAR

Crispy tortilla chips, cheese sauce, salsa verde, salsa rojo, guacamole, sour cream, diced tomatoes, jalapeño peppers & house made chili
\$5 per guest

CHOCOLATE FOUNTAIN

Warm dark chocolate with strawberries, pretzels, marshmallows, pound cake, rice crispy treats & oreo cookies
\$6 per guest

CANDY BAR (SWEET TABLE)

An array of Twizzlers®, Hershey® bars, Reese's® peanut butter cups & Snickers® bars
\$15 per guest

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Bar Package Information

RUBY

Smirnoff, Beefeater, José Cuervo White, Bacardi, Captain Morgan, Dewar's, Jack Daniels, Seagrams 7, Christian Brother's Brandy, Amaretto, Peach Schnapps, Merlot, Moscato, Pinot Grigio, Chardonnay, White Zinfandel, Domestic & Imported Bottled Beer

EMERALD

Absolut, Grey Goose, Kettle One, Captain Morgan, Seagrams 7, VO, Belvedere, Tanqueray, Bombay Sapphire, José Cuervo 1800, Bacardi, Malibu, Johnny Walker Red, Johnny Walker Black, Dewar's, Jack Daniels Single Barrel, Crown Royal, Hennessey VS, Kahlúa, Amaretto Disaronno, Bailey's Irish Cream, Peach Schnapps, Southern Comfort, White Zinfandel, Kendall Jackson – Merlot, Moscato, Chardonnay, Pinot Grigio, Domestic & Imported Bottled Beer

SAPPHIRE

Smirnoff, Absolut, Tanqueray, Seagrams 7, VO, 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 Disaronno, Bailey's Irish Cream, Drambuie, Grand Mariner, Peach Schnapps, Southern Comfort, Merlot, Moscato, Pinot Grigio, Chardonnay, White Zinfandel, Domestic & Imported Bottled Beer

CASH BAR OR HOSTED BAR

	Ruby	Sapphire	Emerald
Cocktails	5	6	6
Martinis/Specialty	7	8	8
Wine	5	6	6
Imported Beer	4	4	4
Domestic Beer	3	3	3
Pepsi® Products	3	3	3

BEER SELECTION

Coor's Light, Miller Lite, Bud Light, MGD, Heineken, Corona, O'Douls

*No shots will be served. 16% gratuity, 3% service charge & 7% sales tax are added to the price. Rental items are subject to delivery charge & 20% service fee.



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