

Seasonal Wedding Package

November through April

\$78 per guest*

\$1250 Ballroom Rental*

\$500 Ceremony Fee*

Complimentary Suite for Bride and Groom

4 Hour Open Call Bar

Champagne Toast for Each Guest

Twenty-two percent service charge and eight percent tax not included*

Menu:

Bounty Table Display

Fresh Vegetable Crudite with Dips, Boursin Cheese Spread, Tomato Bruschetta, Hummus, Crackers, Crustinis, and Flatbread

Passed Hors D'ouerves

(Choose Three)

*Baked Brie with Apple Pear Chutney
Spinach and Feta Filo
Chicken Sausage Stuffed Mushrooms
Chicken-Lemongrass Potstickers
Risotto Croquette*

Served Dinner

*Mixed Green Salad with Balsamic Vinaigrette
Fresh Baked Rolls with Butter*

Entrée Course

(Choose Two)

Fillet of Haddock Francaise

Haddock fillet dipped in parsley egg batter, sautéed golden and finished with lemon-parsley Beurre Blanc

Parmesan Crusted Chicken

Boneless chicken breast dredged in panko and parmesan breadcrumbs. Fried golden and served with roasted shallot and white wine sauce supreme.

Stuffed Chicken Breast

Baked free range semi-boneless chicken breast, stuffed with sour dough, apricot and pecan bread stuffing. Finished with Madeira sauce

Fresh Grilled Salmon

Char-seared fresh salmon fillet finished with a tarragon lemon-butter sauce

Chicken Caprese

Lightly breaded and pan fried chicken breast with tomato, ciliegene mozzarella, basil pesto and drizzled with balsamic glaze

Sliced Sirloin Steak Milanese

Slow roasted sirloin, sliced thin and finished with garlic butter and au jus lie.

Grilled Filet of Sirloin

Charbroiled Black Angus Gold sirloin filet finished with port wine demi glaze

Roast Prime Rib of Beef (\$6 upgrade)

Slow roasted western rib eye served with au jus lie

Fillet of Sole Fruits de Mer (\$5 upgrade)

Fresh fillet of sole with shrimp, crab, and scallop stuffing. Finished with Crème Reduite Sauce and a splash of Cream Sherry

Entrees served with choice of one vegetable and one starch

Vegetables:

Sauteed Green Beans with Garlic or Fresh Broccoli Romano

Starch:

Garlic-Herb Whipped Potatoes, Roasted Rosemary Red Potatoes, or Wild Rice Pilaf

Coffee and Tea Service Included