

Promotional Wedding Package



*Four Hour Open Bar Featuring Name Brands
Champagne Toast*

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*One-Hour Reception
Butler Passed Hors d'oeuvre
Artisan Cold Displays*

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Customized Three-Course Meal

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Wedding Cake Included in Package

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White Glove Service

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*Professional Coordination of your
Wedding Reception*

One Hour Cocktail Reception

Butler Passed Hors d' oeuvres (please select three)

Spinach & Feta Cheese in Phyllo

Teriyaki Glazed Brochettes of Beef

Chicken or Beef Empanada

Vegetable Spring Rolls, Sweet and Sour Dipping Sauce

Miniature Franks in a Puff Pastry

Sesame Crusted Chicken, Honey Dijon Dipping Sauce

Potato Pancakes with Sour Cream and Apple Sauce

Artisan Cold Displays

International Cheese and Fresh Fruit Display

Served with a Cracker Medley and Sliced French Baguettes

or

Crudités with Dipping Sauces

Three Course Plated Meal

Salad

(Please Select One)

Hearts of Romaine and Radicchio with Caesar Dressing

Mixed Baby Greens with Tomato, Cucumber, Carrots and Champagne Vinaigrette

Entrée

(Please Select One)

Pan Seared Breast of Chicken, Exotic Mushroom Ragout

Pan Seared Breast of Chicken, Artichokes, Sun Dried Tomatoes, Lemon Beurre Blanc

Sautéed Filet of Salmon, Fennel and Leek, Citrus Beurre Blanc

Herb Seared Tilapia with Mango Salsa

Dessert

Beautiful Custom Designed Wedding Cake

Coffee, Decaffeinated Coffee and Tea Service

Specialty Pricing

\$90.00 per person

Price Subject to 20% Service Charge and 6% Sales Tax

Ceremony Room Charges are \$4.00+ Per Guest Indoors, \$7.00+ Per Guest Outdoors

Restroom Attendants are recommended @ \$100.00+ Per Attendant

Valet Attendants are Optional: @ \$150.00+ Per Attendant

2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –

1 Additional Valet Attendant for Every 25 Adult Guests Over 100

Interim Membership and Room rental charges may apply if not currently a Club Member