

Diamond Package

Four Course Dinner with Hors D'ouvres (without Open Bar)

\$150/Person (Friday-Saturday)

\$130/Person (Sunday-Thursday)

\$110/Person - Winter Wedding (Jan 15th to April 15th)

Six Hours of Premium Open Bar: +\$20/Person

Two Bottles of wine on the Table with Open Bar: +\$25/Person

Bottle of Wine on the Table without Open Bar: \$33/bottle

Bride & Groom to decide the menu they would like to be served on their special day and only offer a choice of not more than two(2) items to their guest from the Appetizer, Entrée and Dessert.

Salad/Soup (Choice of One)

House Salad - mixed greens, cherry tomato and red onion topped with a house vinaigrette (veg)

Caesar Salad - romaine lettuce topped with shaved parmesan cheese, bacon bits and garlic croutons

Cream of Mushroom - infused with basil oil and garnished

Shrimp & Lobster Bisque - Garnished with garlic crostini

Minestrone Soup - diced Vegetable, macaroni, red and white beans in tomato soup base (veg)

Appetizer (Choice of One)

Risotto - with butternut squash, double smoked bacon and chip leeks

Pulled Pork Crostini - topped with maple peppered apples and smoked gouda

Jerk Chicken Kabobs - served with gilled pineapple salsa

Antipasto - a combination of cured Italian meats, cheeses, breads & pickled vegetables infused in oil

Entree (Choice of One)

Beef Fillet Mignon - topped w/rosemary red wine demi reduction & served w/asparagus & creamy mashed potato

Rib eye Steak - topped w/red wine demi reduction & served w/red skinned mashed potatoes & seasonal vegetables

Roast of Prime Rib - topped w/red wine au jus, served w/creamy mashed potato, seasonal vegetable & Yorkshire pudding

Oven Baked Halibut & Shrimp - topped w/capers, lemon dill sauce & served w/seasonal vegetables & rice pilaf

Stuffed Chicken Supreme - stuffed w/brie & asparagus & topped w/candied walnuts & caramelized onions served

French Rack of Lamb - topped w/sautéed beans & carrots w/potato Provencal

Mediterranean Pasta - pasta served w/grilled vegetables, olives, baby spinach & sweet basil pesto (veg)

Dessert (Choice of One)

NY Cheesecake - white chocolate blueberry swirl garnished with fresh fruit

Crème Brûlée - with Grand Marnier and topped with an orange twist

Chocolate Devotion - served with garnish and topped with chocolate sauce drizzle

Chocolate Cake - topped with espresso cream and chocolate sauce drizzle

Assortment of Fruit - seasonal fruit served with caramel sauce

Mixed Bread basket & Butter Provided for Each Table

Coffee & Tea Station, Soft Drinks

Fri-Sat Price Will Apply To Sunday During Long Weekend Holidays