

Gold Package

Four Course Dinner (without Open Bar)

\$130/Person (Friday-Saturday)

\$120/Person (Sunday-Thursday)

\$100/Person - Winter Wedding (Jan 15th to April 15th)

Six Hours of Standard 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)

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

Caprese Salad - a mix of heirloom tomatoes, bocconcini, basil oil and balsamic reduction(vegetarian)

Lobster Bisque - garnished with garlic crostini

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

Appetizers (Choice of One)

Risotto - topped with wild mushrooms, truffle oil and shaved parmesan cheese

Seared Scallops - topped with mango puree, chili flakes and preserved lemon

Entree (Choice of One)

New York Strip loin - seasoned w/peppercorn sauce, served w/steamed seasonal vegetables & red skinned mash potatoes

Beef Wellington - topped w/red wine reduction & mushroom ragout served w/red skinned mashed potatoes

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

Grilled Salmon - seasoned & topped w/lemon dill sauce served w/wild rice pilaf & asparagus

Prawn Linguini - linguini in a saffron cream sauce w/steamed spinach & red onion

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

Dessert (Choice of One)

NY Cheesecake - creamy cheesecake garnished with berry compote

Chocolate Lava Cake - served with vanilla ice cream and garnished with fresh fruit

Tiramisu Gelato - served with a lady finger and topped with icing sugar

Fruit Salad - served with vanilla ice cream and garnished with fresh fruit

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

Mixed Bread basket & Butter Provided for Each Table

Coffee & Tea Station, Soft Drinks

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