



wedding  
packages



## Wedding Packages Include:

One Hour Cocktail Reception

Four Hour Dinner & Reception in One of Two Ballrooms

Custom Designed Wedding Cake

Fresh Floral Centerpieces

Ivory Table Linens with Champagne Overlays with Choice of Napkin Color

Designated Maître' D to Supervise Event

Grab & Go Table at End of Reception

Private Tasting for Menu Selections

Complimentary Suite for Couple on Wedding Night

Complimentary Breakfast for Bride & Groom Morning After Wedding

One Year Anniversary Overnight Stay with Dinner for Two



silver  
package



## Silver Package

### One Hour Cocktail

Choice of 5 Hors D'Hoeuvres  
(3 Butlered & 2 in Chafing Dishes)

Domestic & Imported Cheese Display with French Bread & Garnished Seasonal Fruit  
Fresh Seasonal Crudit  with Parmesan Dip

Classic Caesar Salad with Herb Croutons & Caesar Dressing  
or  
Mixed Field Greens with Choice of Dressing

Champagne Toast

### Entrees

Stuffed Breast of Capon  
Southern Cornbread Stuffing and Traditional Gravy

Chicken Portobello  
Portobello Mushrooms with Rosemary in White Wine Sauce

Chicken Piccata  
Lemon, Wine & Caper Sauce

Chicken Bruschetta  
Chicken Breast Topped with Mixture of Olive Oil,  
Tomatoes, Onion, Garlic & Basil

Chicken Marsala  
Grilled Chicken Breast with Mushrooms Saut ed in Marsala Wine Sauce

Stuffed Chicken Breast  
With Spinach, Sundried Tomatoes & Parmesan Orange Port Reduction

Broiled Flounder  
In Lemon Butter White Wine Sauce

Roasted Flounder  
In Garlic Cream Sauce

All Pricing Subject to Service Charge & Sales Tax



# silver package



## Entrees Continued

Seared Salmon

Served with Baby Spinach & Ginger Soy Glaze

Cod in Garlic Cream Sauce

Roast Sirloin

## Dessert

Customized Wedding Cake

Served with Regular & Decaffeinated Coffee & Tea

Grab & Go Table to Be Set at End of Function

All Pricing Subject to Service Charge & Sales Tax



gold  
package



## Gold Package

### Includes

Four Hour Open Bar

### One Hour Cocktail

Choice of 5 Hors D’Hoeuvres  
(3 Butlered & 2 in Chafing Dishes)

Domestic & Imported Cheese Display with French Bread & Garnished Seasonal Fruit  
Fresh Seasonal Crudité with Parmesan Dip

Classic Caesar Salad with Herb Croutons & Caesar Dressing  
or  
Mixed Field Greens with Choice of Dressing

Champagne Toast

### Entrees

Stuffed Breast of Capon  
Southern Cornbread Stuffing and Traditional Gravy

Chicken Portobello  
Portobello Mushrooms with Rosemary in White Wine Sauce

Chicken Saltimbocca  
Prosciutto, Artichokes & Provolone  
in Red Wine & Sage Demi Glaze

Chicken Bruschetta  
Chicken Breast Topped with Mixture of Olive Oil,  
Tomatoes, Onion, Garlic & Basil

Stuffed Chicken  
Prosciutto, Wild Mushrooms and Parmesan  
with a Roasted Tomato Glaze

All Pricing Subject to Service Charge & Sales Tax



gold  
package



**Entrees Continued**

Chicken & Shrimp Scampi  
Chicken Breast Topped with Baby Shrimp  
in Garlic Lemon Wine Sauce

Broiled Flounder  
In Lemon Butter White Wine Sauce

Roasted Flounder  
In Garlic Cream Sauce

Seared Salmon  
Served with Baby Spinach & Ginger Soy Glaze

Grilled Salmon  
with Citrus Reduction or Mustard Dill Glaze

Horseradish & Potato Crusted Salmon  
Sautéed in Olive Oil and Finished to a Golden Brown

Prime Rib of Beef  
Served Au Jus with Horseradish Sauce

**Dessert**


Miniature Cheesecake with Fresh Seasonal Berries

Customized Wedding Cake

Regular & Decaffeinated Coffee & Tea

Grab & Go Table to Be Set at End of Function

All Pricing Subject to Service Charge & Sales Tax



# gold buffet package



## Gold Buffet Package

### Includes

Four Hour Open Bar

### One Hour Cocktail

Choice of 5 Hors D'Hoeuvres  
(3 Butlered & 2 in Chafing Dishes)

Domestic & Imported Cheese Display with French Bread & Garnished Seasonal Fruit  
Fresh Seasonal Crudité with Parmesan Dip

Classic Caesar Salad with Herb Croutons & Caesar Dressing  
OR  
Mixed Field Greens with Choice of Dressing

Champagne Toast

### Buffet Entrees (Choose 2)

Roasted Chicken Breast with Thyme Demi Glaze

Stuffed Chicken Breast with Spinach, Sundried Tomatoes & Parmesan Orange Port Reduction

Chicken and Shrimp Scampi  
Chicken Breast Topped with Baby Shrimp in Garlic Lemon Wine Sauce

Chicken Saltimbocca  
Prosciutto, Artichokes & Provolone  
in Red Wine & Sage Demi Glaze

Chicken Bruschetta  
Chicken Breast Topped with Mixture of Olive Oil,  
Tomatoes, Onion, Garlic & Basil

Chicken Marsala  
Grilled Chicken Breast with Mushrooms Sautéed in Marsala Wine Sauce

All Pricing Subject to Service Charge & Sales Tax



# gold buffet package



## Entrees Continued

Tuscany Chicken

Stuffed Chicken Breast with Sundried Tomatoes, Pine Nuts, Mozzarella & Spinach

Roasted Pork Loin with Cranberry Orange Chutney and Maple Glaze

Salmon Soy with Roasted Garlic

Salmon Florentine with Spinach

Grilled Salmon with Sundried Tomatoes

Grilled Beef Medallions with Red Wine

Roast Sirloin

## Buffet Entrees (Choose 1 Pasta)

Cavatelli Bolognese with Ground Beef, Tomato and Parmesan Cheese

Tortellini with Three Cheese Alfredo

Penne with Sundried Tomatoes, Spinach, Walnuts & Cream Sauce

## Sides

Chef's Choice of Vegetable

Roasted Potatoes

## Dessert

Assorted Desserts Table

Customized Wedding Cake  
Served on a Decorated Plate with Fresh Fruit

Regular & Decaffeinated Coffee & Tea

Grab & Go Table to Be Set at End of Function

All Pricing Subject to Service Charge & Sales Tax



# diamond package



## Diamond Package

### Includes

Five Hour Open Bar

### One Hour Cocktail

Choice of 5 Hors D'Hoeuvres  
(3 Butlered & 2 in Chafing Dishes)

Domestic & Imported Cheese Display with French Bread & Garnished Seasonal Fruit  
Fresh Seasonal Crudité with Parmesan Dip

### Salad

Classic Caesar Salad with Herb Croutons & Caesar Dressing

or

Atrium Salad

Romaine, Diced Tomato, Applewood Smoked Bacon, Goat Cheese,  
Avocado and Blue Cheese Dressing

or

Mixed Field Greens with Choice of Dressing

Champagne Toast

### Entrees

Stuffed Breast of Capon

Southern Cornbread Stuffing and Gravy

Chicken Portobello

Portobello Mushrooms with Rosemary in White Wine Sauce

Chicken Bruschetta

Chicken Breast Topped with Olive Oil, Tomatoes, Onion, Garlic & Basil

Chicken Saltimbocca

Prosciutto, Artichokes & Provolone Cheese in a Red Wine & Sage Demi Glaze

Chicken and Shrimp Scampi

Chicken Breast Topped with Baby Shrimp in Garlic Lemon Wine Sauce

All Pricing Subject to Service Charge & Sales Tax





diamond  
package



**Entrees Continued**

Stuffed Chicken

Prosciutto, Wild Mushrooms and Parmesan in Roasted Tomato Demi Glaze

Roasted Chicken in Wild Mushroom Demi Glaze

Broiled Flounder

Lemon Butter White Wine Sauce or Champagne Beurre Blanc

Colossal Stuffed Shrimp with Lump Crabmeat & Citrus Chive Aioli

Grilled Salmon

With Citrus Reduction or Mustard Dill Glaze

Horseradish & Potato Crusted Salmon  
Sautéed in Olive Oil to a Golden Brown

Roasted Flounder in Garlic Cream Sauce

Seared Salmon with Baby Spinach & Ginger Soy Glaze

Filet Mignon with Wild Mushroom Sauce or Peppercorn Brandy Sauce

Medallions of Chateaubriand with Béarnaise Sauce

**Dessert**

Viennese Dessert Table

Cakes, Pastries, Fruit Tarts, Mousse & Fruit

Customized Wedding Cake

Regular & Decaffeinated Coffee & Tea

Grab & Go Table to Be Set at End of Function

All Pricing Subject to Service Charge & Sales Tax



# diamond station package



## Diamond Station Package

### Includes

Five Hour Open Bar

### One Hour Cocktail

Choice of 5 Hors D’Hoeuvres  
(3 Butlered & 2 in Chafing Dishes)

Domestic & Imported Cheese Display with French Bread & Garnished Seasonal Fruit  
Fresh Seasonal Crudité with Parmesan Dip

Champagne Toast

### Carving Station

(Choose 2)

Sirloin Strip Roast

Maple Glazed Roasted Turkey

Glazed Ham with Pineapple Sauce

Accompanied by Assorted Breads, Marinated Vegetables & Caesar Salad

### Potato Station

Sweet Potato Puree, Yukon Gold & Peruvian Potatoes

Served in a Martini Glass and Offered with

Truffle Oil, Chopped Scallions, Sautéed Mushrooms & Cream Fraiche Toppings

### Pasta Station

Penne with Plum Tomatoes & Fresh Basil

Cavatelli with Sundried Tomatoes, Walnuts & Spinach Cream Sauce

Stuffed Shells with Chef’s Vodka Sauce, Sweet Peas & Mushrooms

Grilled Seasonal Vegetables & Assorted Italian Breads

### Oriental Station

Stir Fry of Beef & Vegetables

Vegetable Stir Fried Rice

General Tso’s Chicken & Steamed Rice

All Pricing Subject to Service Charge & Sales Tax



# diamond station package



## **Viennese Dessert Table**

Assortment of Chef's Choice of Cakes, Pastries, Fruit Tarts, Mousses & Fruit

Customized Wedding Cake

Regular & Decaffeinated Coffee & Tea

Grab & Go Table to Be Set at End of Function

## **Station Substitutes**

### **Mashed Potato Bar**

Mashed Russet & Sweet Potatoes Served in Martini Glasses with Assorted Toppings  
Caramelized Onions, Chives, Bacon, Steamed Broccoli, Shredded Cheese & Mushroom Demi Glaze

### **Macaroni & Cheese Bar**

### **Slider Station**

### **Flatbread Pizza Station**

## **Station Upgrades**

### **Carving Station**

Prime Rib Gorgonzola in Red Wine Demi Glaze  
and

Glazed Ham in Pineapple Sauce or Maple Glazed Roasted Turkey  
Accompanied by Assorted Breads, Marinated Vegetables & Caesar Salad

### **Antipasto Station**

Grilled & Marinated Vegetables with Assorted Italian Sliced Meats & Cheeses

### **Raw Seafood Bar**

Stone Crab Claws, Jumbo Shrimp, Clams, Oysters

### **Sushi Station**

Assorted Hand Rolls and Sashimi

All Pricing Subject to Service Charge & Sales Tax



platinum  
package



## Platinum Package

### Includes

Five Hour Open Bar

### One Hour Cocktail

Choice of 5 Butlered Hors D'Hoeuvres

Domestic & Imported Cheese Display with French Bread & Garnished Seasonal Fruit  
Fresh Seasonal Crudité with Parmesan Dip

### First Course

#### (Choose 1)

Italian Wedding Soup  
Lobster Bisque  
Shrimp Cocktail  
Crab Cake with Micro Greens

### Salad

#### (Choose 1)

Classic Caesar Salad with Herb Croutons and Caesar Dressing  
Atrium Salad with Romaine, Diced Tomatoes, Applewood Smoked Bacon,  
Goat Cheese, Avocado and Blue Cheese Dressing  
Mixed Field Greens with Choice of Dressing

### Intermezzo

Sorbet

Champagne Toast

### Entrees

#### (Choose 3)

French Cut Roasted Chicken

Braised Salmon  
With Creamy Polenta, Braised Bok Choy & Tomato Vinaigrette

All Pricing Subject to Service Charge & Sales Tax



platinum  
package



**Entrees Continued**

Prime Rib of Beef with Horseradish Sauce

Filet Mignon

Grilled Skirt Steak

Medallions of Chateaubriand with Béarnaise Sauce

**Dessert**

**Viennese Dessert Table**

Assortment of Chef's Choice of Cakes, Pastries, Fruit Tarts, Mousses & Fruit

Customized Wedding Cake

Regular & Decaffeinated Coffee & Tea

Grab & Go Table to Be Set at End of Function

All Pricing Subject to Service Charge & Sales Tax



# dessert upgrades



## **Dessert Upgrades**

Viennese Dessert Table

Cakes, Pastries, Fruit Tarts, Mousse & Fruit

Chocolate Fountain

Bananas, Pineapple, Strawberries, Pound Cake

Sundae Bar

Chocolate, Vanilla & Strawberry Ice Cream

Toppings: Hot Fudge, Chocolate Sauce, Caramel Sauce, Marshmallows,  
Mixed Sprinkles, Wet Nuts, Cherries & Whipped Cream

Flambé Station

Bananas Foster with Vanilla Ice Cream

All Pricing Subject to Service Charge & Sales Tax