

# *Special Touches Included in all Wedding Packages*

- ◇ *Professional consultant to plan your menu and all details of your reception*
- ◇ *1 hour open bar before dinner*
- ◇ *Champagne toast at head table*
- ◇ *3 hours of open bar following dinner*
- ◇ *Special touches including an illuminated skirted head table, skirted cake table and skirted gift table*
- ◇ *Private dressing room for the bridal party prior to reception*
- ◇ *Overnight accommodations for the Bride and Groom*
- ◇ *Special guest room rates for your out-of-town guests with hotel reservation cards for your invitations*
- ◇ *Complimentary coffee service later in the evening (you may bring in plated cookies or pastries, we will set up your sweet table for you)*
- ◇ *Gift certificate for your first anniversary including overnight accommodations and dinner for two*
- ◇ *Choice of complete sit-down, buffet or family style dinner*
- ◇ *Champagne and an assortment of fresh fruit and cheeses will await you after the reception in your guest room*
- ◇ *Host or Hostess to announce your bridal party*
- ◇ *Centerpieces provided for each table*
- ◇ *Placement of place cards, favors and centerpieces provided by you*
- ◇ *Decorated wishing well*

# *Elegant Wedding Plan*

*Saturday Evening \$35.95 \* per person*

*Friday Evening \$34.95 \* per person*

## *Sit Down Dinner Includes:*

*Soup*  
*Salad of Garden Greens or Caesar Salad*  
*Roll Baskets & Butter*  
*Potato or Rice, Seasonal Vegetable*  
*Dessert, Beverage*

## *Choice of Two Entrées:*

*Boneless Breast of Chicken with choice of Marsala or Piccata Sauce*  
*Baked Stuffed Chicken Breast with Poulette Sauce*  
*Chicken Cordon Bleu*  
*Roast Top Sirloin of Beef, Au Jus*  
*Stuffed Pork Chops with Apple Cider Gravy*  
*London Broil with Sherried Mushroom Sauce*  
*Pasta Primavera*

## *Buffet Dinner Includes:*

*Served Salad of Garden Greens or Caesar Salad*  
*Roll Basket & Butter*  
*Potato or Rice, Seasonal Vegetable*  
*Dessert, Beverage*

## *Choice of Three Meats:*

*Top Sirloin of Beef, Carved by our Chef*  
*Roast Turkey with Dressing & Gravy*  
*Sliced Virginia Baked Ham with Pineapple Glaze*  
*Seafood Newburg with Rice*  
*Roast Loin of Pork with Country Gravy*  
*Breaded Pork Chops*  
*Fresh Roasted Chicken with Herbs*  
*Southern Fried Chicken*

## *Choice of Two Side Dishes:*

*Ambrosia Salad, Pasta Salad, Potato Salad,*  
*Fresh Vegetable Tray, Penne with Marinara Sauce*

*All prices are per person, plus appropriate tax and service charges.*

# *Exquisite Wedding Plan*

## *Includes Call Brands*

*Saturday Evening - \$44.95 \* per person*

*Friday Evening - \$43.95 \* per person*

*One hour open bar before dinner including call brands*

*Hors d'oeuvres table during cocktail hour, to include assorted cheese and crackers, fresh fruit and fresh vegetables with dip*

*Wine toast for all guests*

*Complimentary Breakfast for the Bride & Groom inside the hotel's restaurant*

*Sit Down Dinner Includes:*

*Salad of Garden Green or Caesar Salad*

*Roll Baskets & Butter*

*Potato or Rice, Seasonal Vegetable*

*Dessert, Beverage*

*Choice of Two Entrées:*

*New York Strip Steak*

*Prime Rib of Beef, au jus*

*Broiled Filet Mignon*

*Baked Halibut with Fresh Tomato & Rosemary Salsa*

*Almond Crusted Salmon with a Sweet Butter Scallion Sauce*

*Chicken Wellington*

*Chicken Kiev*

*Open bar three hours after dinner including call brands*

*Sweet table and fresh coffee following your reception dinner*

*All prices are per person, plus appropriate tax and service charges.*

# *Exquisite Wedding/Elaborate Buffet*

## *Including Call Brands*

*Saturday Evening - \$44.95 \* per person*

*Friday Evening - \$43.95 \* per person*

### *Choice of Salad*

*Salad of Garden Greens*

*Caesar Salad*

*Antipasto Salad*

*Greek Salad*

*All salads served with a basket of warm rolls and butter*

### *Choice of Potato or Rice*

*Wild Mushroom Rice Pilaf*

*Risotto*

*Roasted Garlic Parmesan Mashed Potatoes*

*Lyonnais Roasted Potatoes*

*Parsley Buttered Potatoes*

### *Choice of Two Entrées*

*Chicken Marsala*

*Chicken Piccata*

*Veal Francias*

*Almond Crusted Salmon*

*Baked Stuffed Sole Mornay*

*Marinated Pork Loin Caribbean*

*Baked Halibut with Fresh Tomato & Rosemary Salsa*

### *Choice of Pasta*

*Pasta Primavera or Marinara*

*Tortellini Alfredo*

*Vegetable Lasagna*

*Chicken Spinach Lasagna*

*Stuffed Manicotti*

### *Choice of Vegetables*

*Roasted Vegetable Medley*

*Broccoli Polonaise*

*Ratatouille*

*Zucchini Italian*

*Glazed Baby Carrots*

*French Green Beans Almondine*

### *Carver Station (Choice of One)*

*Roast NY Strip Loin of Beef Bordelaise*

*Roasted Prime Rib of Beef, au jus*

*Roast Leg of Lamb*

*All prices are per person, plus appropriate tax and service charges.*

# *Family Style Dinner*

*Saturday Evening - \$37.95 \* per person*

*Friday Evening - \$36.95 \* per person*

## *Dinner Includes:*

*Soup*  
*Salad of Garden Greens or Caesar Salad*  
*Roll Baskets & Butter*  
*Potato or Rice*  
*Seasonal Vegetable*  
*Platter of Assorted Desserts & Pastries for each table*  
*Beverage*

## *Choice of Two Meats:*

*Roast Top Sirloin of Beef, Au Jus*  
*London Broil with Sherried Mushroom Sauce*  
*Roast Turkey with Country Gravy*  
*Baked Breaded Pork Chops*  
*Baked Virginia Ham with Fruit glaze*  
*Boneless Breast of Chicken Marsala*

## *Choice of One:*

*Savory Dressing*  
*Baked Penne with Marinara Sauce*  
*Marinated Vegetable Salad*  
*Ambrosia Salad*  
*Pasta Salad*

*All prices are per person, plus appropriate tax and service charges.*

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## *Extra Touches*

<i>Chair Covers</i>	<i>\$2.00 per chair</i>
<i>Wine Toast For All Guests</i>	<i>\$1.25</i>
<i>Champagne Toast For All Guests</i>	<i>\$1.50</i>
<i>Assorted Relish Tray For Each Table</i>	<i>\$1.50</i>
<i>Assorted Cheese And Fresh Fruit Display</i>	<i>\$2.00</i>
<i>Fresh Vegetables And Herbed Dip</i>	<i>\$1.50</i>
<i>Fresh Shrimp Bowl On Ice (50 lg.)</i>	<i>Market Price</i>
<i>Sweet Table With Coffee, Tea and Decaf</i> <i>(assorted pastries, éclairs and cream puffs)</i>	<i>\$3.50</i>
<i>Additional Hour of Open Bar</i>	<i>\$3.00</i>
<i>Designated Call Brands</i>	<i>\$4.00</i>
<i>Designated Premium Brands</i>	<i>Priced Upon Request</i>
<i>Bottled Beer</i>	<i>\$4.00</i>

*All prices are per person, plus appropriate tax and service charges.*

*7/2010*