



## PLATINUM WEDDING PACKAGE

\$89.95 per person (based on 100+ guest; 6% sales tax added to final bill) with **5 hour use of reception space**

### **\*Wedding Coordinator\***

Assists with customizing your reception and available the day of your event.

### **\*Limousine Service\***

### **\*Décor\***

Fresh Floral Centerpieces from Jacob Moss, Chivari Chairs, and Table Linen Color Selection

### **\*Cocktails and Beverages Included\***

A **Four Hour Open Bar** featuring premium liquors, bottled beer and wine selection

### **\*The First Hour\***

Enjoy your first hour of cocktails and appetizers including a display of **Assorted Cheeses and Crackers, Crisp Vegetable Crudité, and Fresh Fruit Arrangement** served with an accompaniment of dips.  
Your selection of **Four Passed Hot Hors D'oeuvres** will be served to your guests.

### **\*Grand Entrance with Champagne Toast\***

#### **\*First Course Appetizer\*** (select 1)

Seasonal Melon with Prosciutto or Soup

#### **\*Second Course\***

Penne Pasta service with a light Marinara Sauce  
Warmed Rolls and Butter

#### **\*Third Course\***

Seasonal Garden Greens with Champagne Vinaigrette or,  
Crisp Caesar Salad with Homestyle Croutons and Shaved Parmesan

#### **\*Entrées\*** (select 3)

Stuffed Breast of Chicken; Chicken Marsala, Francese or Florentine; Cornish Game Hen;  
Roast Prime Rib of Beef; NY Strip; Grilled Rib Eye, Baked Stuffed Shrimp; Baked Stuffed Filet of Sole

#### **\*Starch on Side\*** (select one)\*

Scalloped Potatoes, Classic Baked Potato, Garlic Mashed, Rice Pilaf, Roasted Red Potatoes,  
Stuffed Potatoes (bacon bits, green peppers, cheddar cheese, butter/milk, paprika)

**Includes Seasonal Vegetables on the plate**

#### **\*Red and White Wine on the Tables\***

#### **\*Dessert\***

Your custom made **Wedding Cake** is included in your package  
**Chocolate Fountain** with Fresh Fruit for Dipping and **Cordial Service** with Chocolate Demitasse  
Coffee, Decaf Coffee and Hot Tea

