



Wedding Celebration Packages ~2012~

*Each Wedding Package Includes:

Dedicated Catering Manager to Plan Your Events
Personal Event Manager on the Day of Your Wedding
Complimentary Bridal Suite for Your Wedding Night
Special Guestroom Block Rate for Overnight Guests

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Complimentary Ceremony Space
Complimentary Reception Space with Setup
to Include Dance Floor, Tables & White Linens
Hosted Cocktail Reception with Butler Passed Hors D'oeuvres
Choice of Reception-Style or Plated Dinner Menu
Complimentary Cake Cutting and Service
Sparkling Champagne Toast

**With a Contracted Food and Beverage Minimum*



(All Food & Beverage Prices Subject to 10% DC Sales Tax & 22% Service Charge)

Plated Wedding Package

Two Course Dinner:

Choice of Four Butler Passed
Hors D'oeuvres
First Course: Soup or Salad
Second Course:
Choice of One Entrée

Three Course Dinner:

Choice of Four Butler Passed
Hors D'oeuvres
First Course: Soup or Salad
Second Course:
Choice of One Appetizer
Third Course:
Choice of One Entrée

Assorted Mini Pastries & Petit Fours
Client's Wedding Cake to be Sliced, Plated and Served
with Freshly Brewed Caffé Vita Coffee & Mighty Leaf Teas

~\$85 per person~

~\$105 per person~

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**First Course**

*Choice of Soup or Salad*

Minestrone & Kale  
Roasted Butternut Squash  
Smoked Tomato  
French Onion  
Asparagus Bisque  
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Mixed Greens Salad with Cherry Tomatoes & Tarragon Vinaigrette  
Frisée Salad with Roquefort, Apples, Candied Walnuts & Balsamic Vinaigrette  
Arugula & Beet Salad with Goat Cheese & Candied Pistachio Vinaigrette

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## Appetizer Course

*(3 Course Dinner Option Only)*

Butternut Squash Ravioli with Crispy Prosciutto, Sage,  
Mascarpone Cream & Toasted Pumpkin Seeds  
Roasted Scallops with Braised Lentils & Oxtail Ragout  
Beef Carpaccio with Shaved Pecorino, Arugula & Crispy Shallots

## Main Course

*Choice of One Entrée*

Wild Mushroom Risotto  
Eggplant Parmesan with Crispy Shallots & Goat Cheese  
Chicken Saltimbocca with Braised Greens & Madeira Mushrooms  
Local Sustainable Fish with Pineapple & Tomatillo Salsa, Skordalia & Asparagus  
Seared Duck Breast with Braised Swiss Chard with  
Date & Parsnip Puree *(additional \$5 per person)*  
Filet Mignon Bordelaise with Garlic Mashed Potatoes &  
Steamed Haricot Verts *(additional \$10 per person)*

~Dinner Served with Freshly Baked Breads & Sweet Butter~

*If you would like to offer a choice of more than one entrée, the higher price will prevail.  
Advanced selections required.*



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## Reception-Style Package

### Tier One:

Choice of four Butler Passed  
Hors D'oeuvres  
Choice of One Culinary Display  
Choice of Two Chef Attended  
Action Stations

### Tier Two:

Choice of Four Butler Passed  
Hors D'oeuvres  
Choice of Three Culinary Displays  
Choice of Two Chef Attended  
Action Stations

Assorted Mini Pastries & Petit Fours  
Client's Wedding Cake to be Sliced, Plated and Served  
with Freshly Brewed Caffé Vita Coffee & Mighty Leaf Teas

*~\$75.00 per person~*

*~\$95.00 per person~*

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Butler Passed Hors D'oeuvres

Cold

Spanish Blue Cheese Stuffed
Medjool Dates with Jamón Serrano
Gazpacho Shooters with Olive
Tapenade & Olive Oil
Tuna Tartare with Soy, Yuzu & Scallions
Bruschetta with Fresh Tomatoes,
Red Onion & Olive Oil on Country Toast
Smoked Salmon Mousse on Cucumber
with Mint & Cream Cheese
Spoons of Peruvian Style Fish Ceviche
with Peppers, Onions & Cilantro

Hot

Crispy Lobster Tart with Leeks,
Shallots & Fine Herbs
Vegetable Samosa with Date Chutney
Mini Crab Cakes with Caper Aioli
Skewers of Harrisa Flavored Beef
with Cucumber Raita
Arancini Stuffed with Peas, Prosciutto &
Parmesan with Marinara Sauce
Skewered Shrimp with Spicy Ketchup
Three Cheese Stuffed Artichokes



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Culinary Displays

- Seasonal Fresh Fruit – Assortment of Sliced Melons & Berries
Crudités – Seasonal Fresh Vegetables with Buttermilk Ranch Aioli
Cheese Board – Chef's Selection of Artisanal Domestic & Imported Cheeses served
with Quince Paste & Cinnamon Raisin Walnut Bread
Charcuterie Board – Chef's Selection of Artisanal Meats & Pâtés,
Cornichons Mustards & Breads
Mediterranean Board – Chef's Selection of Meats, White Anchovies,
Marinated Olives, Roasted Red Peppers, Artichokes, Hummus,
Spanish Almonds & Pita Bread
Sushi & Sashimi – Assortment of Fresh Sushi & Rolls with Wasabi,
Pickled Ginger & Soy Sauce (*additional \$10 per person*)

~Each Additional Display: \$10 per person~



Chef Attended Action Stations

- Old Fashioned Turkey Breast with Cranberry Relish & Gravy
Roasted Tenderloin of Beef with Mashed Potatoes & Cabernet Jus
Leg of Lamb with Roasted Fingerling Potatoes & Rosemary Jus
Standing Rib Roast with Caramelized Cipollini Onions & Cabernet Jus
Pasta Station: Choose Two Pastas: Farfalle, Penne, Cavatelli,
Orecchiette, Rigatoni & Cheese Ravioli
Choose Two Sauces: Marinara, Pesto, Primavera,
Vodka Cream, Romesco & Puttanesca
Paella Station: Spanish Saffron Rice with Chef's Selection of Meats & Shellfish to
include Chorizo Sausage, Shrimp, Chicken, Mussels
along with Garlic, Peppers, Onions & Sweet Peas

~Chef Attendant Required Per Station: \$125.00 per Chef~

Four Hour Hosted Bar Packages

Choice of One

Name Brands

Absolut
Tanqueray
Mount Gay Silver
Jim Beam
Canadian Club
Dewars
Sauza Gold

Tier 1 House Wines

Domaine Ste. Michelle
Sparkling Wine
La Terre Chardonnay
La Terre Cabernet

Domestic Beer (Choice of Two)

Bell's Kalamazoo Chocolate Stout
New Holland Oatmeal Stout
Sea Dog Old East IPA
Fisherman's Brew
Elliot Ness Amber Ale
Miller Lite

Imported Beer (Choice of Two)

Amstel Light
Heineken
Peroni

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Assorted Soft Drinks,
Juices & Mixers

Bottled Still & Sparkling Mineral Water

~\$38 per person~

Premium Brands

Grey Goose
Bombay Sapphire
Mount Gay Eclipse
Johnny Walker Black
Jack Daniels
Crown Royal
Sauza Gold

Tier 2 House Wines

Domaine Ste. Michelle
Sparkling Wine
Tangley Oaks Chardonnay
Trinity Oaks Pinot Noir

Domestic Beer (Choice of Two)

Bell's Kalamazoo Chocolate Stout
New Holland Oatmeal Stout
Sea Dog Old East IPA
Fisherman's Brew
Elliot Ness Amber Ale
Miller Lite

Imported Beer (Choice of Two)

Amstel Light
Heineken
Peroni

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Assorted Soft Drinks,
Juices & Mixers

Bottled Still & Sparkling Mineral Water

~\$42 per person~

~Bartender Required: \$150 per Bartender~

Bar service begin at the start of cocktail reception and run for 4 hours.

Each additional hour thereafter: \$10 per person.



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