



Sapphire Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*

Emerald Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Selection of two butler-passed hors d'oeuvres during the cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*
- ♥ *Four hours of hosted domestic draft beer, wine and soft drinks*

Ruby Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Selection of three butler-passed hors d'oeuvres during the cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*
- ♥ *Choice of Amuse Bouche, Intermezzo or After Dinner Sweet*
- ♥ *House Wine served through first 3 courses of dinner*
- ♥ *Four hours of hosted call bar*

Diamond Wedding Package -----

- ♥ *Displays of assorted cheeses with crackers & crudite with dip during cocktail reception*
- ♥ *Complimentary ice sculpture*
- ♥ *Selection of four butler-passed hors d'oeuvres during the cocktail reception*
- ♥ *Champagne toast with dinner*
- ♥ *Four course menu, including the cut and service of your wedding cake on painted plates*
- ♥ *Choice of Amuse Bouche, Intermezzo or After Dinner Sweet*
- ♥ *House Wine served through first 3 courses of dinner*
- ♥ *Four hours of hosted call bar*
- ♥ *Late Night Snack Station*

**All packages include complimentary room for bride and groom and preferred overnight room rates for your wedding guests.*

**Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



**WEDDING
MENU
SELECTIONS**

First Course *(select one)*

- ♥ Grilled roman artichokes, smoked tomato polenta, white truffle oil
- ♥ Butternut squash risotto, cider jus
- ♥ San Marzano tomato bisque, fresh basil chiffonade
- ♥ Wild mushroom soup, truffled crouton

Second Course *(select one)*

- ♥ Rocket greens, roma tomatoes, english cucumber & green goddess dressing
- ♥ Romaine fingers, parmesan reggiano, ciabatta croutons, garlic lemon dressing
- ♥ Cucumber bundle of lolla rossa, arugula & butter lettuce, crumbled chèvre, toasted pecans, & raspberry vinaigrette

Entrée *(select one)*

If more than one entrée is selected, there will be an additional charge of \$2.00 per guest.

	<u>Sapphire</u>	<u>Emerald</u>	<u>Ruby</u>	<u>Diamond</u>
Wild mushroom arborio stuffed chicken breast, artichoke tomato broth, haricots vertes & marble tomatoes	\$65	\$79	\$98	\$123
Honey ancho glazed chicken, sweet potato timbale, haricots vertes & marble tomatoes				
Wild Atlantic salmon, garlic leek fondue, saffron risotto & asparagus				
Wok seared sea bass, kalbi broth coconut ginger rice, sesame scented pencil beans, bok choy	\$80	\$94	\$113	\$138
Filet mignon, Guinness syrup, sweet parsnip puree, charred golden tomato				
Dijon herb crusted tenderloin, cognac demi glace, peppered cauliflower puree, haricots vertes				
“Earth & Ocean”, bronzed filet, port demi, twin colossal prawns with pinot grigio butter, chive whipped potatoes, baby vegetables	\$87	\$101	\$120	\$145
Mixed grill of Colorado lamb lollipop with thyme syrup, breast of chicken with apricot demi & colossal prawns with citrus butter, dauphinois potato, baby carrots and asparagus				

*Multiple entrée selection requires one vegetable choice. Vegetarian options available upon request.
Dinner service includes rolls and butter, Columbian regular or decaffeinated coffee and herbal tea service.
All food & beverage prices are subject to applicable service charge and sales tax.*



**WEDDING
MENU
SELECTIONS**

*The Ruby and Diamond Wedding Packages include a choice of one Amuse Bouche, Intermezzo or After Dinner Sweet. The Diamond Wedding Package includes the Late Night Snack Station.
Any of the below may be added at the listed price.*

Amuse Bouche - \$4

- ♥ Truffled potato ladke with chive crème fraiche
- ♥ Brie spoons with blueberry sauce
- ♥ Lemon garlic hummus with ligurian olive & romesco

Intermezzo - \$4

- ♥ Balsamic glazed ice cold watermelon cube
- ♥ Micro poached pear with sparkling cider
- ♥ Sour cream sorbet with mint coulis

After Dinner Sweet - \$5

- ♥ Tuxedo strawberries
- ♥ Pastry chef's petit four
- ♥ Cocoa dusted truffles

Late Night Snack Station - \$12

- ♥ Assorted silver dollar sandwiches, condiments, potato chips, pickles, fruit & cookies

*Prices listed are per person.
All food & beverage prices are subject to applicable service charge and sales tax.*



RECEPTION STATIONS

Potato Station - \$11/person

Mashed potatoes
Sour cream and chives, bacon bits and shredded cheddar
Sweet potatoes
Marshmallows, brown sugar and raisins

Fajita Station - \$12/person

Chili con queso
Blue and corn tortilla chips
Beef and chicken fajitas
Spanish rice
Refried beans

Sushi & Sashimi Station - \$600/100 pieces

California rolls
Sliced salmon sashimi
Spicy tuna roll
Ebi sushi
Pickled ginger, wasabi and soy sauce

Pasta Bar - \$12/person

Choice of two:
Cheese tortellini, farfalle or penne
Roasted garlic cream sauce
Tomato basil marinara
Grated pecorino cheese
Sun-dried tomatoes
Toasted pine nuts
Garlic bread
- Add diced chicken or Italian sausage \$2/person

Salad Station - \$10/person

Mixed baby greens, romaine, croutons
Cucumber, carrots, black olives, red onion
Mushrooms, diced egg, cherry tomatoes
Shredded cheddar and Swiss, bleu cheese
Sunflower seeds, crumbled bacon
3 choices of dressings

Seafood Extravaganza - \$75/person (based on 10 pieces per person)

Fresh jumbo shrimp
Snow crab claws
Oysters on the half shell
Cocktail sauce and wasabi vinaigrette
Caviar with traditional accompaniments
Served in an ice bar

Pacific Rim Station - \$15/person

Crab Rangoon (3)
Spring rolls, sweet chili dipping sauce (3)
Chicken Satay with peanut sauce (3)
Vegetable fried rice
Fortune cookies (2)

Dessert Station - \$12/person

Chocolate covered strawberries
Mini cream puffs
Mini fruit tarts
Brownie bites
Lemon cheesecake squares
Strawberry tea cakes
Assorted truffles
Regular and decaffeinated coffee,
condiments and flavorings, herbal tea

Cordial Station - \$7.50/each drink

Bailey's, Grand Marnier, Amaretto,
Godiva, Frangelica, Kahlua, Martell VS,
Drambuie, Peppermint Schnapps and
Jaegermeister

**Stations can become action - \$95 attendant fee per station.*

Minimum of 30 guests. Reception stations are out for a maximum of 1½ hours.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



CARVING STATIONS

Herb crusted leg of lamb - \$175 (*serves approximately 25 guests*)
Served with mint jus and cocktail rolls

Roasted breast of turkey - \$200 (*serves approximately 30 guests*)
Served with orange cranberry mayonnaise and cocktail rolls

Gusto bone-in ham - \$250 (*serves approximately 50 people*)
Served with whole grain mustard and cocktail rolls

Roasted pork loin - \$225 (*serves approximately 30 guests*)
Served with apple cider reduction and cocktail rolls

Herb crusted tenderloin of beef - \$ 325 (*serves approximately 20 guests*)
Served with merlot reduction and cocktail rolls

Pepper crusted N.Y. strip loin of beef - \$275 (*serves approximately 20 people*)
Served with mustard sauce and sliced French baguette

Steamship round of beef - \$700 (*serves approximately 150 people*)
Served with creamy horseradish, whole grain mustard and natural jus and cocktail rolls

Plus \$95 attendant fee, per station.

Carving stations are out for a maximum of 1½ hours.

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Hors d' oeuvres

The Pfister Selection

\$4.75 per piece

Hot

Cocktail filet mignon, horseradish roquefort crust
Garlic dijon painted petite lamb chops
Maryland crab griddlecakes, lemon chive aioli
Tempura prawns with thai chili shoyu
Beef wellington in delicate pastry
Asian shrimp shau mai dumpling, scallion dragon sauce

Cold

Nigiri sushi with wasabi shoyu and pickled ginger
Black and blue ahi tuna on english cucumber
Smoked salmon rosette, black bread, lemon herb cheese
Foie gras en conserve, currant onion marmalade, farmer's bread
Shrimp stuffed shrimp on focaccia, mango chutney

Celia's Selection

\$4.25 per piece

Hot

Ocean scallops wrapped in crisp bacon
Traditional spanikopita
Chicken satay with Columbian chimi churri
Hibachi beef skewers with lemongrass soy
Bacon wrapped water chestnuts
Raspberry and brie in flaky pastry parcel

Cold

Filet mignon carpaccio, shaved reggiano, cold pressed olive oil
Smoked salmon roulade on peasant bread with lemon herb cheese
French brie on ciabatta crouton with strawberry fresca
Tuna tartare with toasted sesame oil in tartlette

The Salve Collection

\$3.75 per piece

Hot

Parmesan artichoke hearts	Mini quiche lorraine
Hibachi chicken skewers with dragon sauce	Mushroom vol-au-vent
Balsamic grilled vegetable brochettes	Mini reubens

Cold

San danielle prosciutto wrapped musk melon	Blue cheese mousse on endive with walnut
Local baby tomatoes piped with avocado mousse	French brie spoons with blueberry sauce
Bruschetta	

Hors d'oeuvres must be ordered in quantities of 25.

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Hors d' oeuvres

Reception Displays

Fresh crudités with dipping sauces - \$175

Antipasto: grilled vegetables, fresh mozzarella, marinated mushrooms, salami - \$200

Fresh sliced fruit and berries - \$225

Domestic and imported cheeses served with a selection of crackers - \$250

Assorted sausages and charcuterie with a selection of crackers - \$275

The above each serve 50 guests

Smoked salmon fillet with chopped egg, chopped red onion, capers, and an assortment of gourmet crackers and flat bread - \$150

The above serves 25 guests

Baked brie wheel with butter, brown sugar and almonds, selection of crackers and flatbreads - \$75

Baked brie wheel with raspberry preserves, chambord and walnuts, selection of crackers and flatbreads - \$75

The above each serve 30 guests

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HOSTED & CASH BARS

Beverages	Hosted / Cash
Pfister Select Brands	\$6.50 / \$7.00
Premium Brands	\$6.00 / \$6.50
Call Brands	\$5.50 / \$6.00
Imported Beer	\$4.50 / \$5.00
Domestic Beer	\$4.00 / \$4.50
Cordials	\$7.00 / \$7.50
House Wine	\$6.50 / \$7.00
Mineral Water	\$3.50 / \$4.00
Soft Drinks	\$2.50 / \$3.00
Rum Punch	\$50.00/gallon
Champagne Punch	\$50.00/gallon

Draft Beer

Domestic	\$295/half barrel
Import	\$395/half barrel

Packages - groups of 50 people or more.

Amount charged is based on guarantee or actual attendance if higher.

Full Bar

Includes cocktails, wine, domestic draft beer (Miller Lite, MGD) and soft drinks.

	Call	Premium	Pfister Select
First Hour	\$13.00	\$14.00	\$15.00
Each Additional Hour	\$ 7.00	\$ 8.00	\$ 9.00
Four-Hour Package	\$30.00	\$35.00	\$40.00

Soda/Beer

Includes domestic draft beer (Miller Lite, MGD) and soft drinks.

First Hour	\$10.00
Each Additional Hour	\$ 5.00
Four-Hour Package	\$22.00

Soda/Wine/Beer

Includes wine, domestic draft beer (Miller Lite, MGD) and soft drinks.

First Hour	\$11.00
Each Additional Hour	\$ 6.00
Four-Hour Package	\$25.00

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