



Silver Package



Complimentary Champagne Toast for Head Table

Complimentary Wedding Cake Cutting Service

Customized Ballroom Set-up:

*White or Ivory Polyester Linens and White or Ivory Napkins,
Hurricane Globe with a White Pillar Candle on a Round Mirror as your
Centerpiece, Complimentary Dance Floor*

Complimentary Guest Room for Bride & Groom

Discounted Sleeping Room Rates Available

Prices listed below are inclusive of tax and gratuity

Choice of One Entrée:

Pecan Crusted Chicken Breast

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Pecan Crusted Chicken Breast with
Serrano Cream Sauce
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$35 per person

Chicken Piccata

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Chicken Piccata accompanied
with Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$35 per person



Gold Package



Complimentary Champagne Toast for Head Table

Complimentary Wedding Cake Cutting Service

Customized Ballroom Set-up:

*White or Champagne Floor Length Linens and White or Ivory Napkins,
Satin Self-tie Chair Covers available in a variety of colors
Hurricane Globe with a White Pillar Candle on a Round Mirror as your
Centerpiece, Complimentary Dance Floor*

Punch and Coffee Station

*Complimentary Guest Room on an Executive Level and
Complimentary Parking for Bride & Groom*

Discounted Sleeping Room Rates Available

Choice of One of the following Entrees:

Prices are inclusive of tax and gratuity

∞ Gold Package Entrées ∞

Choice of One Entrée:

Pecan Crusted Chicken Breast

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Pecan Crusted Chicken Breast with
Serrano Cream Sauce
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$40 per person

Chicken Roulade

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Chicken Roulade Florentine Spinach,
Mushrooms and Parmesan
with Roasted Garlic Cream
Angel Hair Pasta with Garlic Oil,
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$40 per person

Chicken Piccata

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Chicken Piccata accompanied
with Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$40 per person

Grilled Atlantic Salmon

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Grilled Atlantic Salmon
with Lemon Dill Caper Cream
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$40 per person

Sliced Tenderloin

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Sliced Tenderloin with Bordelaise Sauce
Roasted New Potatoes
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$42 per person



Platinum Package



Complimentary Champagne Toast for Head Table

Complimentary Wedding Cake Cutting Service

Customized Ballroom Set-up:

*Specialty Table Linens, Chair covers with your choice of Sash
Personalized Up-lighting throughout the Ballroom,
Hurricane Globe with a White Pillar Candle on a Round Mirror as your
Centerpiece, Complimentary Dance Floor*

Punch and Coffee Station

Domestic Cheese Tray

One Butler Passed Hors D'oeuvre (1.5 pieces per person)

*Complimentary Romance Package for Bride & Groom on
Executive Level with Champagne, Chocolate Covered
Strawberries, Breakfast for Two and Complimentary Parking*

Discounted Sleeping Room Rates Available

Choice of One of the following Entrees

Prices are inclusive of tax and gratuity

Platinum Package Entrées

Choice of One Entrée:

Pecan Crusted Chicken Breast

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Pecan Crusted Chicken Breast with
Serrano Cream Sauce, Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$45 per person

Grilled Atlantic Salmon

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Grilled Atlantic Salmon
with Lemon Dill Caper Cream
Wild Rice Pilaf, Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$45 per person

Sliced Tenderloin

Sliced Tenderloin with Bordelaise Sauce
Roasted New Potatoes,
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$47 per person

Beef Tenderloin Medallions & Grilled Shrimp Scampi

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Beef Tenderloin Medallions with
Mushroom Demi-glace, Grilled Shrimp
Scampi, Loaded Mashed Potatoes,
Vegetable Medley, Rolls and Butter
Freshly Brewed Iced Tea
\$55 per person

Chicken Piccata

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Chicken Piccata accompanied with
Wild Rice Pilaf, Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$45 per person

Chicken Roulade

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Chicken Roulade Florentine Spinach,
Mushrooms and Parmesan with Roasted
Garlic Cream, Angel Hair Pasta with
Garlic Oil, Vegetable Medley
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Iced Tea
\$45 per person

Beef Tenderloin Medallions & Chicken Roulade

Mixed Green Salad with your choice of
Ranch or Vinaigrette Dressing
Beef Tenderloin Medallions with Mushroom
Demi-glace, Chicken Roulade Florentine
with Roasted Garlic Cream, Mashed Potatoes,
Vegetable Medley, Rolls and Butter
Freshly Brewed Iced Tea
\$55 per person

Platinum Package

Hors D'oeuvre Selections

Hot Hors D'oeuvres

Chicken Diablo	Southwest Spring Roll
Jalapeno Poppers	Tamales
Spanakopita	Shrimp Diablo
Cheese Quesadilla	Shrimp Quesadilla
Chicken Quesadilla	Stuffed Mushrooms
Cocktail Empanadas	Beef Alambres
Chicken Cordon Bleu Bites	Cocktail Fajitas
Mini Island Chicken Skewers	Mesquite Grilled Shrimp
Chicken or Beef Flautas	

Cold Canapes

(minimum order of 25 pieces)

Caprese Crostini	Gulf Shrimp Shooter
Antipasto Skewer	Gazpacho Shooters
Chicken Botana	Chiffonade of Beef
Fruit Kabob	Asparagus wrapped with Roast Beef
Southwest Spirals	Melon wrapped with Prosciutto

Beverage Packages

Hosted (package)

Premium \$14 First Hour / \$10 Each Additional Hour

Includes: Premium Brands
House Wines
Imported Beer
Domestic Beer
Soft Drinks
Bottled Waters

Tex Mex Bar \$14 First Hour / \$8 Each Additional Hour

Includes: Margaritas on the Rocks
Corona
Shiner Bock
Dos XX
Soft Drinks
Bottled Waters

***Hosted Bar* (Price by Drink)**

Premium Brand Cocktails	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$4.25
California Wines	\$5.25
Assorted Soft Drinks	\$2.25
Bottled Waters	\$2.25

***Cash Bar* (Price by Drink)**

Premium Brand Cocktails	\$7.00
Imported Beer	\$5.00
Domestic Beer	\$4.75
California Wines	\$7.00
Assorted Soft Drinks	\$2.75
Bottled Waters	\$2.75

Wine

Copperidge Varieties \$24 per bottle

Keg

Available Upon Request

Cashier and Bartender Fees

A \$100 Bartender Charge is applicable for each cash bar. One Bar per 100 people suggested. A cashier is required for all cash bars, cashier fees are \$15.00 per each hour. A Mixed Beverage Sales Tax is included in all Cash Bar Sales.