



**Private Bride and Groom Salon** with champagne and hors d'oeuvres

**Reception Desk** for guest check-in

**Upon arrival**, guests will enjoy international cheeses, gourmet crackers, fruit and vegetable arrangement, assorted dips

**Cash Bar** upon arrival and during the reception

**Plated dinner** of mixed green salad, breast of chicken and vegetable pasta entrees, Chef's Selection of vegetables and side dishes

**Wedding Cake** from Hansen's Bakery, coffee and beverage service

**Champagne** or Sparkling Wine Toast

18 x 20 **Dance Floor**

**\$99 per person, inclusive**

*All packages include:*

*Standard white or ivory linens, room rental, initial menu tasting, table plan, elevator use, Sweetheart Table setup, tax and service charges.*

*Parking, non-counted guest meals, and special vendors are not included in any package.*

**Private Bride and Groom Salon** with champagne and hors d'oeuvres

**Reception Desk** for guest check-in

**Upon arrival**, guests will enjoy **your choice of three tray passed hors d'oeuvres:**  
Shrimp Spring Rolls with Assorted Dipping Sauces, Feta Cheese and Spinach wrapped in Phyllo, Sliced Tomatoes on Garlic Toast, or Goat Cheese and Basil Sausage Canapés with Cranberry Chutney

**Two-hour Hosted Bar** upon arrival and during the reception

**Plated dinner with your choice of one salad:**  
Hearts of Palm with Butter Lettuce, Tomatoes, Avocado, Papaya, Citrus Dressing, or Fresh Pear over Bitter Greens with Shaved Romano, Champagne Vinaigrette;  
**your choice of two entrees:**  
Grilled Atlantic Salmon with Champagne Butter Sauce, Roast Prime Rib Au Jus with Creamy Horseradish Sauce, Breast of Chicken with Port Wine Sauce, or Pasta Primavera with Grilled Vegetables; Chef's Selection of vegetables and side dishes

**Wedding Cake** from Hansen's Bakery, coffee and beverage service

**Champagne** or Sparkling Wine Toast

18 x 20 **Dance Floor** | **Chiavari** Chairs

**\$139 per person, inclusive**

**Private Bride and Groom Salon** with champagne and hors d'oeuvres

**Reception Desk** for guest check-in

**Upon arrival**, guests will enjoy international cheeses, gourmet crackers, fruit and vegetable arrangement, assorted dips;  
**your choice of three tray passed hors d'oeuvres:**  
Scallops wrapped with Applewood Smoked Bacon, Sesame Coated Beef Strips with Citrus Soy Glaze, Feta Cheese and Spinach wrapped in Phyllo, Miniature Maryland Crab Cakes with Remoulade Sauce, or Blue Fin Ahi Tartare in Savory Tart Shell

**Two-hour Hosted Bar** upon arrival and during the reception

**Plated dinner with your choice of one appetizer:**  
Shrimp Cocktail featuring Three Large Prawns with Cocktail Sauce, or Lobster Ravioli with Saffron Sauce and Mango Relish;  
**your choice of one salad:**  
Hearts of Palm with Butter Lettuce, Tomatoes, Avocado, Papaya, Citrus Dressing, Fresh Pear over Bitter Greens with Shaved Romano, Champagne Vinaigrette, or Special Chef Creation with the Bride's favorites;  
**your choice of three entrees:**  
Grilled Peppered Filet Mignon with Pinot Noir Sauce, Sesame Crusted Chilean Sea Bass with Ponzu Sauce, Breast of Chicken with Brandy Chestnut Cream, or Grilled Pasta Primavera; Chef's selection of vegetables and side dishes

**Wedding Cake** from Hansen's Bakery, coffee and beverage service

**Champagne** or Sparkling Wine Toast

18 x 20 **Dance Floor** | Premium **Chiavari** Chairs | **Lamour or Satin** Linens

**\$165 per person, inclusive**

the **NOBLE** package

the **ROYAL** package

the **DREAM** package