



Silver Wedding Package

Reception

One Hour Reception features Host Bar offering Requested Brands

Hors d'oeuvres served Butler Style
teriyaki chicken skewers
crab and cream cheese wontons
mediterranean spanakopita

Dinner Service

Salad Course

mixed field greens
roasted garlic balsamic and ranch dressings

Entrée

(Select one)

Wild Rice Stuffed Breast of Chicken

tender breast of chicken stuffed with minnesota wild rice blend with a forestiere sauce

Honey Seared Salmon

honey seared salmon fillet enhanced with balsamic reduction

Teriyaki Barbequed Flat Iron Steak

marinated steak grilled with teriyaki barbeque sauce
chef's selection of starch and fresh seasonal vegetable
gourmet bread service
freshly brewed starbucks coffee and selection of fine teas

Wine Service

one glass of wine featuring stone cellars chardonnay or merlot

Complimentary Amenities

Mirrors and Votive Candles
Cake Cutting Service
Chilled Bottle of Champagne upon Arrival in Guest Room

62 per guest

*Custom menu items are available to add to any package.
Prices stated are per person and subject to a 21% taxable service charge, state and local tax of 10.15%.
Prices and menu items are subject to change without prior notice.*



Gold Wedding Package

Reception

One Hour Reception featuring Host Bar offering Requested Brands

Hors d'oeuvres served Butler Style with White Glove Service
sweet hot shrimp skewer with sesame
asparagus in phyllo with cheese
mushroom vol-au-vent

Amuse Bouche

(select one)
sweet hot grilled shrimp
chilled gazpacho
medium rare sirloin carpaccio with gorgonzola

Dinner Service

Salad Course

forest greens tossed with toasted walnuts, gorgonzola cheese, tomato and dried cranberries, ranch and garlic balsamic dressings

Entrée

(select one)

Chicken Saltimbocca

prosciutto and mozzarella stuffed breast of chicken enhanced with a rich marsala sauce

Spinach and Salmon En Croute with Sauce Nantua

sautéed spinach, garlic, shallot and salmon in puff pastry

Herb-Roasted Chicken

with a roast jus lie

Milwaukee Road Ribeye

12 ounces of steak royalty topped with depot butter and crispy onions

chef's selection of starch
fresh seasonal vegetable
gourmet bread service
freshly brewed Starbucks coffee or selection of fine teas

Wine Service

one glass of wine featuring stone cellars chardonnay or merlot

Complimentary Amenities

mirrors and votive candles
cake cutting service
table pads for dinner service
one bedroom historic suite for the bride and groom
chilled champagne and chocolate dipped strawberries upon arrival in suite

72 per guest

*Custom menu items are available to add to any package.
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Platinum Wedding Package

Reception

One Hour Host Bar featuring Premium Brands and Cook's Imperial Brut

Hors d'oeuvres served Butler Style, White Glove Service

gulf shrimp
asian barbeque steak skewer
chicken wellington

Amuse Bouche

(Select One)

lump crab cocktail canapé
grilled vegetable plate with balsamic reduction
prosciutto wrapped melon

Dinner Service

Salad Course

port poached pear with gorgonzola, walnuts, on diakon sprouts

Entrées

(Select One)

Chicken Macadamia

macadamia crusted breast of chicken with orange ginger glaze

Stuffed Quail

semi boneless quail stuffed with wild northern mushrooms and dried cranberries,
enhanced by port wine reduction

Fillet of Halibut Langoustine

seasoned halibut enhanced with chilean lobster cream

Duet Entrée of Filet Mignon and Chicken

4 oz petite filet with gorgonzola demi glaze,
paired with cranberry sage stuffed chicken breast accented with port wine sauce

Duet Entrée of Filet Mignon and Salmon

4 oz petite filet with gorgonzola demi glaze,
paired with honey seared salmon fillet, enhanced with balsamic reduction

chef's selection of starch and fresh seasonal vegetable
gourmet bread service

freshly brewed Starbucks coffee and selection of fine teas
chocolate dipped strawberries served with the wedding cake

Wine Service

wine featuring stone cellars chardonnay or merlot
served with the salad and entrée

Coffee Service Reception

freshly brewed coffee and condiments

Complimentary Amenities

mirrors and votives, table pads for dinner service
Cake Cutting Service
one bedroom historic suite for the bride and groom
chilled bottle of champagne and chocolate dipped strawberries upon arrival in suite

82 per guest

Custom menu items are available to add to any package.

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