

Traditional Wedding Package

Package includes the following

Five hour reception

(1-hour Cocktail hour & 4-hour reception)

Full-service Open Bar House Brand

(Including Assorted Wine, Beer & Champagne Toast)

Wine Service throughout dinner

Cocktail Hour includes Stationary Items & Assorted

Butler Style Hors d'oeuvres

Four course served meal

Tiered Wedding Cake with Standard Cake & Filling

Ice Cream Sundae Bar, House Baked Cookies and Brownies

Place Seating Cards and Directional Cards

Use of our Candle Bowls, Mirrors and Tea Light Candles

(To Incorporate into your Centerpiece)

Champagne Table Covers with Napkin Color of Choice

Private Bridal Suite

Maître D' to direct your Event



Cocktail Hour – Traditional Pkg

Stationary Platters Select 2

Fresh Fruit Display
Fresh Garden Crudités with Dip
International Cheese & Meat Board
Tomato & Mozzarella Platter laced with Virgin Basil Oil
Tomato Bruschetta and Hummus served w/Grilled Pita and Toasted Crostini

Displayed Items Select 2

Eggplant Rollatini
Italian style Meatballs
Macaroni and Cheese
Penne Pasta with choice of sauce
(Alfredo, Marinara, Pesto Cream, Roasted Garlic & Cracked Peppercorn)
Smoked Cheddar Potato Cakes with Garlic & Bacon Aioli

Passed Hors D'Oeuvres Select 4

Asian Dumplings (Potstickers)
Chicken Quesadilla Flatbread
Chicken Satay
Cocktail Franks
Mini Chicken Cordon Bleu
Mushroom & Spinach Flatbread w/Boursin Cream
Seared Beef Crostini with Horseradish Cilantro Cream
Shrimp & Avocado Flatbread
Toasted Crostini Red Pepper Pesto and Goat Cheese
Turkey Croissant with Cranberry Aioli

Dinner – Traditional Pkg

Appetizer Select 1

Homemade Season Soup served Tableside
Mozzarella Cheese & Seasonal Tomatoes w/a Pesto Balsamic Reduction
Savory Black Bean Cakes w/Cilantro Red Cream
Seasonal Fruits, Melons & Berries

Salad Select 1

Mesculin Garden Greens w/Balsamic Vinaigrette
Romaine Lettuce w/Tomatos, Cucumber and Shredded Carrots with House Dressing
Traditional Caesar Salad
Links Salad - spring mix, cucumbers, tomatoes, polenta croutons, cherry peppers,
olives, w/lemon vinaigrette

Entrees Select 3

Filet of Sole or Oven Raosted Tilapia with sauce of choice
(Lemon Caper or Francaise)
Herb Butter Roasted French Chicken
(Marsala, Francaise, Piccata, Apple Brandy, or Sweet Garlic & Wild Mushroom Cream Sauce)
Herb Crusted Salmon w/Shaved Fennel and Orange Zest
Red Wine Demi Glaze Sirloin Steak with Herb Garlic
Stuffed Chicken Breast filled w/Fontina Cheese & Spinach topped w/whole grain mustard & tomato
demi glaze

Dessert

House Baked Cookies & Brownies
Ice Cream Sundae Bar
Tiered Wedding Cake with Standard Cake and Filling



Traditional PACKAGE PRICING

\$115.00 per person ~ Friday & Sunday

\$120.00 per person ~ Saturday

\$95.00 per person ~ Off Season November 15 ~ April 15

Includes Champagne Toast

Open Bar w/House Brand Liquor, Assorted Bottled & Draft Beer, & Assorted Wine
(Beer and Wine selection subject to change without prior notice)

Top Shelf Liquor Available at \$15.00pp

All food and beverage subject to NY States Sales Tax and 22% House Service Charge.

Minimum 100 Adult Guests on Saturday, 50 Adult Guests on Friday & Sunday

Recommended Gratuity to consider for Maître D' is \$300-\$500

