

# ***The Wyndham Wedding Package***

***~ Your Special Day Will Include ~***

*Complimentary Suite for the Bride & Groom on your Wedding Night  
with a Bottle of Champagne and Breakfast for Two delivered to your Suite.*

*Special Rates for overnight guest rooms.*

*Ceremony Rehearsal Room (based on availability) at No Charge.*

*Public Areas for Photographs.*

*Congratulations and Welcome Sign from the Hotel.*

*Five Hour Premium Open Bar*

*Selection of Three Hot Hors d'oeuvres Passed Butler Style*

*Champagne Toast*

*Wedding Cake Prepared to Your Specifications, Cut and Served by our Staff*

*Floor-Length Linen (Bride's Choice of Color)*

*Heart or Swan Ice Sculpture*

***~ Celebrate your One Year Anniversary with us! ~***

*Complimentary Deluxe Overnight Accommodations.*

*Chilled Champagne & Chocolate Covered Strawberries upon arrival.*

*Butler Served Candlelit Dinner for Two in your Room.*

*Breakfast for Two in our Restaurant the following morning.*

***Prices Do Not Include (21%) Gratuity & (10%) Tax.  
Prices Are Subject To Change Without Notice. Revised 7/06***

### **HOT HORS D'OEUVRE SELECTIONS**

*(Select Three)*

*Chicken or Beef Kabobs*                      *Scallops wrapped in Bacon*  
*Spring Rolls*                                      *Assorted Crostini*  
*Seafood Crepe Bundles*                      *Miniature Beef Wellingtons*  
*Spanikopita (Small triangles of spinach & feta wrapped in filo dough)*

### **APPETIZER SELECTIONS**

*(Select One)*

*Shrimp Bisque*                                      *Roasted Cream of Chicken Corn Chowder*  
*Pasta Purses with Spinach-Artichoke Cream Sauce*                      *Lobster Bisque*  
*Seafood Chardonnay in a Puff Pastry*                      *Shrimp Cocktail,*  
*(Shrimp, Scallops, Crabmeat &*                      *Additional \$3.00 per person*  
*Sautéed Mushrooms in a White Wine Sauce)*

### **SALAD SELECTIONS**

*(Select One)*

*Mixed Garden Greens*                                      *Classic Caesar Salad*  
*Marinated Mushroom Salad served on*                      *Field Greens with Sliced Apples,*  
*Romaine and Radicchio Leaves*                      *Bleu Cheese & Smoked Bacon,*  
*with Shaved Parmesan Cheese*                      *served with Balsamic Vinaigrette Dressing*  
*Additional \$2.95 per person*

### **STARCH SELECTIONS**

*(Select One)*

*Duchess Potatoes*  
*Homemade Garlic Mashed Potatoes*  
*Oven Roasted Potatoes*  
*Rice Pilaf*  
*Baked Potato with Sour Cream & Chives*  
  
*Chef's Selection of Seasonal Vegetables*

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## **ENTRÉE SELECTIONS**

### **Chicken Wellington Florentine**

*Double Boneless Breast of Chicken in a Puff Pastry stuffed with a blend of Swiss & American Cheeses and Spinach with a Roasted Shallot Cabernet Demi-Glace*

*\$64.00 per person*

### **Chicken Pomodora**

*Boneless Breast of Chicken stuffed with Sundried Tomatoes, Feta Cheese, Spinach and Madeira Sauce*

*\$63.00 per person*

### **Filet Mignon**

*Stuffed with a Mushroom Prosciutto Duxelle with a Merlot Demi-Glace*

*\$77.00 per person*

### **Roasted Salmon**

*Topped with a Grilled Pineapple Salsa*

*\$64.50 per person*

### **Chicken Marsala**

*Boneless Breast of Chicken Sautéed with Mushrooms and a Hint of Garlic, with a Marsala Wine Sauce*

*\$61.00 per person*

### **Filet Mignon**

*Served with a Peppercorn Brandy Sauce or Béarnaise Sauce*

*\$76.00 per person*

### **Salmon Wrapped in Phyllo**

*with Roasted Peppers, Spinach, and Mozzarella Cheese, topped with a Roasted Tomato Cream Sauce*

*\$66.50 per person*

### **Broiled Tilapia**

*Served with a Tomato Basil Provencale, garnished with Shaved Parmesan*

*\$63.50 per person*

## **COMBINATION PLATES**

*Filet Mignon & Chicken \$70.00*

*Chicken & Fish \$66.00*

*Filet Mignon & Fish \$72.00*

*(Fish selection includes Salmon, Tilapia or Halibut)*

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**DESSERTS**

*(Select One)*

*Fruit Tart on a Painted Plate*

*Tiramisu*

*One Mini Pastry Platter per table including Eclairs,  
Mini Cheesecakes, Cream Puffs & Mini Fruit Tarts*

**ADDED ATTRACTIONS**

***Sweet Table I***

*Miniature Fruit Tarts, Sliced Fresh Fruit Kabob Tree,  
Petite Cheesecakes, Chocolate Eclairs, Cream Puffs, Napoleons, Cannolis,  
Chocolate-Dipped Fruit and Coffee Service  
\$11.50 per person*

***Sweet Table II***

*Above Pastries plus Full Cheesecake, Tortes, Carrot Cake, Truffle Bars,  
Fruit Tartlets, Freshly Baked Cookies, Sliced Fresh Fruit Tray and Coffee Service  
\$14.50 per person*

*Provide your own Sweet Table,  
at an additional \$2.00 Per Person Service Charge with apply.*

**BAR PACKAGE**

<i>Absolut Vodka</i>	<i>Beefeater Gin</i>	<i>Jack Daniels</i>
<i>Seagram's 7</i>	<i>Jim Beam</i>	<i>J&amp;B Scotch</i>
<i>Canadian Club</i>	<i>Bacardi Rum</i>	<i>Jose Cuervo Tequila</i>
<i>Christian Brothers Brandy</i>	<i>Kahlua</i>	<i>Bailey's Irish Cream</i>
<i>Domestic Regular &amp; Lite Beer</i>	<i>Whispering Peak Chardonnay</i>	<i>White Zinfandel</i>
<i>Cabernet Sauvignon &amp; Merlot</i>	<i>Assorted Bottled Juices</i>	<i>Pepsi-Cola Products</i>

***Upgrade your Bar Package to Deluxe Premium Brands for an additional \$4.00 per person.***

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### **GENERAL INFORMATION**

*Sales Tax of 10% and 21% Service Charge will be added to all Food & Beverage Items.  
Final prices will be confirmed six (6) months prior to your wedding.*

### **DEPOSITS**

*Your confirmation of contract and non-refundable deposit of \$1,000 is required to hold space. An additional deposit of \$1,000 is due six (6) months prior to event. All deposits will be applied toward your estimated balance, which is required three (3) business days prior to the function, payable by Cashier's Check or authorized credit card.*

### **GUARANTEE**

*We ask for your cooperation in confirming the total number of guests expected three (3) working days prior to the event. This number is your guarantee and may not be lowered. If a confirmation number is not received by the due date, the expected attendance will become the number of guests guaranteed. We set your room for 5% over your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater.*

### **MISCELLANEOUS**

*Our Catering Staff will be happy to customize menus for your Rehearsal Dinner, Brunch or Wedding as well as advise you on Centerpieces, Entertainment, Photographers and Limousine Service.*

### **OPTIONS**

- *Chair Covers are available at Special Prices.*
- *Complimentary Taste Testing for up to 4 people may be arranged after the Event has been contracted.*

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