



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



The Abraham Lincoln ~ a Wyndham Historic Hotel presents:
The Classic Elegance Wedding Package

- ❖ Four Hours of Open House Brand Bar
(Bar Closes during Dinner Service)

Note: Person(s) drinking may be subject to being carded, please have identification available.

- ❖ One Hour of Stationary Hors D'Oeuvres
Elaborate display of Domestic & Imported Cheeses, Fresh Fruit, and Fresh Vegetables with Dip

- ❖ One Hour of Four Butlered Hors D'Oeuvres

- ❖ Champagne Toast for all Guests

- ❖ Choice of One Appetizer

Italian Wedding Soup with Escarole
 Tuscan Bread and Tomato soup
 Potato Soup drizzled w/ Olive Oil & sprinkled w/ Grana Cheese
 Classic Caesar Salad
 Baby Field Greens Salad w/ choice of 2 dressings
 Romaine Salad with Walnuts, Croutons & Gorgonzola Dressing

- ❖ Choice of Two Entrée Selections

Prime Rib Au Jus
 New York Strip Steak w/ Merlot Demi Glaze
 Herb Roasted Chicken topped with Parma Ham & Fontina Cheese
 Chicken Cordon Bleu (Tender Ham & Imported Swiss Cheese-filled Chicken Breast)
 Herbed Bread-stuffed Chicken Breast w/ Supreme Sauce
 Fresh Atlantic Salmon w/ Scallion Chive Cream Sauce
 Crab Stuffed Flounder w/ Lemon-Dill Cream Sauce
 Pork Medallions w/ a Honey, Balsamic Apple Glaze
 Braised Pork Chop w/ Pancetta & Herbs
 Home-made Italian Baked Lasagna
 Gnocchi sautéed w/ Tomatoes, Mozzarella, & Basil

* Vegetarian/Special Dietary Needs meals are always available, & need not be made as one of your two choices *

@ \$60.00 per person

(Price does not include 6% Sales Tax or 19% Service Charge)



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



Finishing Touches

Your Classic Elegance Wedding Package also features the following:

- ❖ Your personal Maitre D' will greet you upon arrival, and attend to your every need throughout the evening

- ❖ A private Hospitality Suite including Hors D'Oeuvres & Beverages awaits you and your wedding party to refresh in prior to your grand entrance into the ballroom

- ❖ At the conclusion of your celebration, relax in a haven of luxury in one of our beautiful Jacuzzi suites; complete with a bottle of chilled champagne & some chocolate covered strawberries

- ❖ A block of guestrooms will be set aside at a discount rate for your out-of-town guests to make their reservations with special "Save The Date" cards included



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



The Abraham Lincoln ~ a Wyndham Historic Hotel presents:

Classic Wedding Additions

EXTRA EXCITEMENT (charged per person)

- Upgrade to 4 Hour Premium Brand Bar - \$3.50
- Upgrade to 4 Hour Top Shelf Brand Bar - \$5.50
- Champagne Tower during Cocktail Hour - \$3.00
- Upgrade to Mums or Korbel Champagne Toast - \$2.00
- Shrimp Cocktail Tower during Hors D's - \$4.00
- Upgrade to 5 Butlered Hors D's - \$3.00
- One Additional Upgraded Hors D - \$2.00
 - Toasted White Truffle Canapés
 - ~ OR ~
 - Russian Caviar Crostinis
 - (Cannot be substituted INTO the "Four Hors Ds")
- Upgrade Appetizer Choice - \$1.00
 - Crab Bisque
 - Lincoln Salad
- 1 Additional Appetizer (i.e.: Soup AND Salad) - \$3.00
- Add Intermezzo Course - \$1.00
 - (Lemon Sorbet served in ½ Lemon Peel)
- Upgrade to Premium Entrées - \$6.00
 - 8oz Filet Mignon w/ Shitake Mushroom Demi Glaze
 - 6oz Petite Filet w/ Shitake Mushroom Glaze
 - & 1 Crab Cake
 - Veal Medallions sautéed in Ginger Butter & Thyme
 - Chicken Chesapeake w/ Seafood Veloute Sauce
 - Pine Nut Encrusted Halibut with Tropical Relish
 - Jumbo Lump Crab Cakes
- Upgrade to Top Shelf Entrées - \$10.00
 - Crab Stuffed Lobster Tail w/ Champagne Buerre Blanc
 - 6oz Lobster Tail w/ 6oz Filet Mignon in Porcini Sauce
 - Chilean Sea Bass w/ Lemon Grass Buerre Blanc
 - Slow Roasted Rack of Lamb in Fennel Crust
- Cordial or Espresso Bar following Dinner - \$6.00
- Ice Cream served w/ Wedding Cake - \$1.50
- Poly Chair Covers w/ Organza Bows (14 colors) - \$7.00
 - o Upgrade to Satin Sash - \$.50
 - o Upgrade to Crush Iridescent Sash - \$1.00
- Upgrade to Colored Napkins - \$.75

EXTRA EXCITEMENT (charged per table)

- Upgrade to Colored Table Cloths - \$12.50
 - Enhance your floral Centerpieces w/ these:
- 3 ½ ft. tall Magnificent Tower Vase - \$12.00
- 2 ½ ft. tall Grand Tower Vase - \$10.00
- 2 ft. tall Dramatic Tower Vase - \$8.00

EXTRA EXCITEMENT (charged per event)

- 1 Additional Hour of Just Dancing - \$250.00



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



Hors D'Oeuvres

Your choice of any four Hors D'Oeuvres

Hot

Scallops Wrapped in Bacon
Petite Crab Cakes
Coconut Encrusted Shrimp
Shrimp Lejon
Grilled Beef Tenderloin Skewers
Mini Beef Wellington
Italian Mini Meatballs in Tomato Sauce
Chicken & Asparagus Wraps
Sesame Chicken
Spanakopita (Ricotta & Spinach in Phyllo dough)
Miniature Pizza topped w/ Tomatoes, Mozzarella and Basil
Cocktail Franks in Puff Pastry
Crab or Sausage Stuffed Mushroom Caps
Coconut Encrusted Chicken
Vegetable Spring Roll
Assorted Mini Quiche

Cold

Bruschetta
Sliced Filet Mignon w/ Aged Balsamic Vinegar on Toasted Crostini
Imported Beef Bresaola Roll stuffed w/ Parmigiano Reggiano
Toasted Canapé w/ Chicken Pate & Caper Fruit
Mini Focaccia w/ Soppressata, Arugola, Black Olive Tapanade & Smoked Mozzarella
Toasted Canapé w/ Black Tiger Shrimp & Italian Brandy Sauce
Smoked Salmon, Mozzarella & Basil Rolls
Zucchini and Gorgonzola Rolls w/ Sun-Dried Tomatoes & Walnuts
Home-made Breadsticks w/ Imported Parma Ham
Prosciutto Wrapped Melon Slices
Toasted Canapé w/ Sweet Gorgonzola, Walnuts & Radicchio Julienne
Figs & Mascarpone in Phyllo
Assorted Deluxe Canapés



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



Bar Packages

House Brands

Smirnoff Vodka
Gordon's Gin
Jim Beam Bourbon
Cutty Shark Scotch
Ron Castillo Rum
Sauza Gold Tequila
Seagram's 7 Canadian Blend
E & J Brandy
Jacquin's Triple Sec
Martini & Rossi Sweet & Dry Vermouth
Peach Schnapps
Sloe Gin

Choose Two (2) Domestic Beers

Premium Brands

Absolut Vodka
Stolichnaya Vodka
Tanqueray Gin
Beefeater Gin
Jack Daniel's Bourbon
Wild Turkey Bourbon
Johnnie Walker Red Scotch
Dewar's Scotch
J & B Scotch
Bacardi Light Rum
Captain Morgan Rum
Sauza Gold Tequila
Canadian Club Canadian Blend
E & J Brandy
Jacquin's Triple Sec
Martini & Rossi Sweet Dry Vermouth
Peach Schanpps
Sloe Gin

Choose Two (2) Imported Beers

Top Shelf Brands

Belvedere Vodka
Ketel One Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Tanqueray 10 Gin
Maker's Mark Bourbon
Chivas Regal Scotch
Bacardi 8 Rum
Sauza Commemorative Tequila
Jose Cuervo 1800 Tequila
Crown Royal Canadian Blend
E & J Brandy
Jacquin's Triple Sec
Martini & Rossi Sweet & Dry Vermouth
Peach Schnapps
Sloe Gin
Disaronno Amaretto
Bailey's Irish Cream
B & B
Sambuca Romana
Southern Comfort

Choose Two (2) Imported Beers

Wines

Choose Three (3) House Brand Wines

Chardonnay
White Zinfandel
Merlot
Pinot Grigio

If your favorite spirit isn't listed, just ask and we'll be happy to get it for you!



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



Kid's Menu

Entrée

Meal includes 1 Choice of entrée, 1 side order, Beverage & Dessert

Junior Pizza Margherita

Personal size Pizza with Tomato Sauce and Mozzarella

Penne Pasta with Tuscan Ragu

Penne Pasta with a Red Meat Sauce

Macaroni & Cheese

House-made Macaroni and Cheese

Grilled Cheese Sandwich

Your choice of Cheese and Bread

Chicken Fingers

Breaded Golden Fried Chicken Tenders

Grilled Hamburger

Grilled Beef Hamburger on a Bun

Grilled Cheeseburger

Grilled Beef Hamburger with your choice of Cheese on a Bun

Side Orders

Mashed Potatoes
French Fries
Mixed Vegetables
Rice

Dessert

Cookies
Ice Cream (Vanilla or Chocolate)
Apple Sauce
Fruit Cup

\$9.95 per child
(Up to 12 years old)

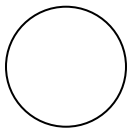
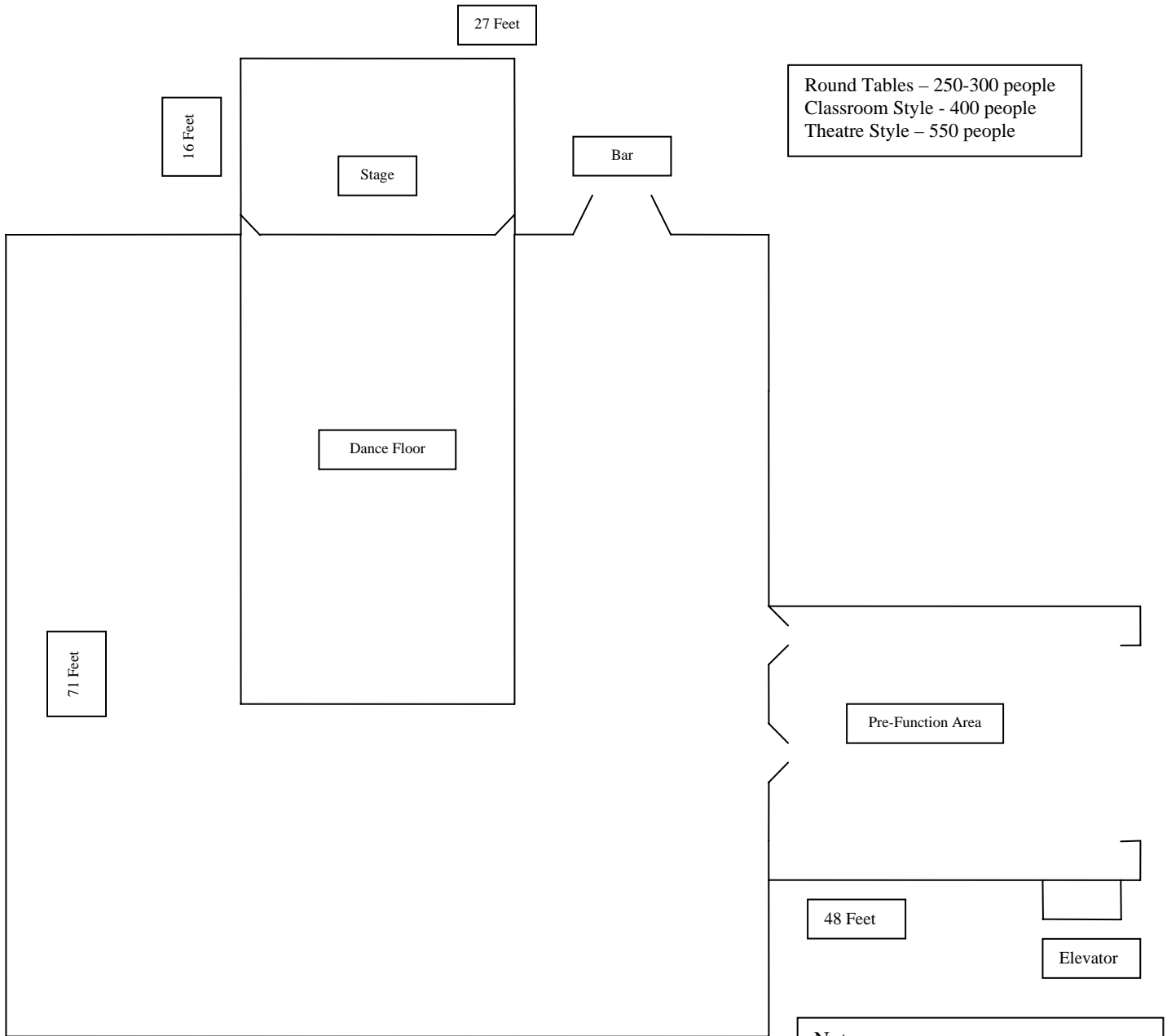


THE ABRAHAM LINCOLN

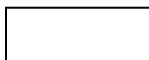
A WYNDHAM HISTORIC HOTELSM



The Presidential Ballroom Floor Plan



5 FT in Diameter, seats 8-9 people
Dinner, Gifts or Cake



6FT x 3FT
Registration, Gift, Head Table (seats 3) or Cake

Notes: _____



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



Rehearsal Dinner

Complimentary Champagne Toast

Choice of One (1) Salad

Classic Caesar

Baby Field Greens Salad w/ choice of 2 dressings

Choice of Two (2) Entrées

All Entrees except the Pasta dishes served with your Choice of One (1) Starch, One (1) Vegetable,

Freshly Baked Bread, Freshly Brewed Coffee, Decaf, Tea, Iced Tea and Sodas.

Petto di Pollo alla Valdostana

Herb-Roasted Chicken topped with Parma Ham, Fontina Cheese served with Vegetable Ratatouille

Chicken Marsala

Sautéed Chicken Breast with Mushrooms in a Marsala Wine Sauce

Lemon Pepper Flounder

Grilled Flounder Fillet served in a Lemon-Pepper Sauce

Crab Cakes

Two (2) Baked Lump Crab Cakes served with our House-made Tartar Sauce

New York Steak

Grilled Sirloin Steak topped with Green Peppercorn Sauce

Beef Italiano

Thinly Sliced Top Round Beef served with a Merlot Demi-Glaze

Pasta Primavera

Fettuccine Pasta tossed in a light Cream Sauce with Assorted Fresh Vegetables

Ravioli di Ricotta e Spinaci in Salsa al Burro e Salvia

Home-made Spinach and Ricotta Ravioli in Butter-Sage Sauce topped with Parmigiano Reggiano Cheese

Choice of One (1) Dessert

**Tiramisu', Cannoli, Strawberry Cream
Cake, Black Forest Cake**

To upgrade you may choose the following:

Triple Display of Cold Stationary Hors

D'Oeuvres – add \$6.95++ per person

Imported and Domestic Cheese Display, Fresh Fruit, Vegetable Crudité, Crackers and Dipping Sauces

~Or~

Single Trays of Hot Stationary Hors

D'Oeuvres

Scallops wrapped in Bacon

(50 pieces) - \$90.00++ per tray

Crab or Sausage stuffed Mushroom Caps

(65 pieces) - \$80.00++ per tray

Home-made Breadsticks w/Imported Parma Ham

(50 pieces) - \$95.00++ per tray

Your Choice of 1 Soup - add \$3.00++ per person

Potato & Leek

Chicken Noodle

\$25.95++ per person

All prices are subject to a 19% service charge and 6% state sales tax



THE ABRAHAM LINCOLN

A WYNDHAM HISTORIC HOTELSM



The Farewell Breakfast

Celebrate the couple's first breakfast with the family as husband and wife before they take off on their long awaited honeymoon. Your buffet will be set up and served in one of our lovely private function rooms.

Juices, Arabica Selected Premium Coffee, Decaf and
Assorted Selection of Hot Teas

Fresh Fruit Salad

Scrambled Eggs, Fresh Sautéed Yukon Gold Bliss Potato Bites,

Choice of Two (2):

Applewood Smoked, Turkey or Canadian Bacon, Cured Ham,
Link, Patty or Beef Sausage

Choice of One (1):

Pancakes or French Toast

One (1) Muffin, One (1) Danish and Two (2) Cold Cereals

Freshly Baked Bagels, Croissants

Cream Cheese, Butter, Assorted Jellies,

Yoplait Regular and Low Fat Yogurt, Apple-Cinnamon and Triple Berry Granola

For the Sweetest Farewell...

Fresh Italian Cannolis

\$16.95 per person
(20 person Minimum)