

# Wedding Timeline

Time the facility is reserved Start \_\_\_\_\_ End \_\_\_\_\_

Time the Room Set-up will be complete \_\_\_\_\_

Are you decorating the room \_\_\_\_\_

Is there another decorator \_\_\_\_\_

Name/ Phone \_\_\_\_\_

Time Decorating will be done \_\_\_\_\_

Florist Name/ Phone \_\_\_\_\_

Time florist will arrive \_\_\_\_\_

Time Cake will be delivered/set-up \_\_\_\_\_

Name/ Phone contact for Cake \_\_\_\_\_

Time of Wedding Ceremony Start \_\_\_\_\_ End \_\_\_\_\_

Location of Ceremony \_\_\_\_\_

Time Pictures will be taken Start \_\_\_\_\_ End \_\_\_\_\_

Guest arrival time at reception \_\_\_\_\_

Time Bride and Groom will arrive \_\_\_\_\_

Time and place of receiving line \_\_\_\_\_

Time of Bar Service Start \_\_\_\_\_ End \_\_\_\_\_

Time of Meal Service Start \_\_\_\_\_ End \_\_\_\_\_

Time the wedding cake will be cut \_\_\_\_\_

Time of Toast \_\_\_\_\_

Time of Dance Start \_\_\_\_\_ End \_\_\_\_\_

Time DJ or Band will play Start \_\_\_\_\_ End \_\_\_\_\_

When and where DJ will set-up \_\_\_\_\_

NOTES: \_\_\_\_\_

\_\_\_\_\_

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\_\_\_\_\_

# Wedding Planner



# Afternoon Wedding Reception Package

(12:00pm-5:00pm)

Package price per person is listed in Entrée Section  
Prices do not include tax, service charges, bartender fees and facility fees.

Butlered Hors D'oeuvres upon Arrival  
please select four; based upon one of each per person guaranteed

Dijon Crab Salad on Garlic Crouton  
Smoked Salmon Pinwheels  
New Potato with Sour Cream and Caviar  
Balsamic Glazed Figs with Goat Cheese  
Pecan Crusted Chicken Bites  
Spinach and Feta in Phyllo  
Phyllo of Vegetables and Mozzarella  
Mushroom Caps stuffed with Crab  
Roast Duck in Crispy Crepe with Hoi sin Sauce  
Sea Scallop wrapped in Bacon

## Elegant Three Course Meal

### Starter Course (please Select One Per Event)

Wild Mushroom in Brioche with Lemon Madeira Sauce  
Tomato and Roasted Bell Pepper Soup with Basil Cream  
Garden Vegetables in Puff Pastry with Roasted Red Pepper Lime Dressing  
Chicken Consommé with Petite Vegetables  
Bouquet of Boston Lettuce with mandarin Oranges and Raspberry Vinaigrette  
Select Mesclun Greens with Balsamic Vinaigrette  
Club Gourmet Salad with Toasted Sesame Seeds, Romano Cheese and Lemon Italian Vinaigrette

### Entrée Course (Please Select One Per Event)

Grilled Breast of Chicken with Basmati Rice and Ginger Apricot Chutney  
Pan-Roasted Breast of Chicken with Wild Mushroom Stuffing  
Sautéed Breast of Chicken with Roasted Bell Pepper and Shallot Cream  
Sautéed Fillet of Salmon with Asparagus Tips and Basil Cream  
Char grilled Fillet of Salmon with Papaya Corn Relish  
Medallions of Beef with Three Peppercorn Sauce  
Pepper Crusted Petite Filet of Beef  
with Wild Mushrooms and Red Wine Glace  
Jumbo Lump Crab cakes with Dijon Chardonnay Cream  
Duo of Char grilled Salmon and Chicken Breast with Pineapple,  
Corn and Sweet Pepper Salsa  
Duo of Beef Tenderloin and Grilled Gulf Shrimp with Citrus Chutney  
Duo of Beef Tenderloin and Fillet of Salmon  
with Roasted Sweet Pepper Relish

All entrée courses are served with Chef's accompaniment  
of Vegetable and Starch, Dinner Breads with Butter,  
Starbuck's Coffee and Tea Service

### Wedding Cake

Selection from one of our elegant designs  
Accompanied by Champagne Toast

### Sweet Finishes to Compliment the Wedding Cake (Please Select One)

Baked Cinnamon Apple Tart  
Seasonal Berries in a Chocolate Tulip  
Classic Crème Brule  
Chocolate Terrine with Raspberry Anglaise

### Other Embellishments

Imported and Domestic Cheese Display  
Crudités Display  
Spinach and Artichoke Dip



# Wedding Reception Package

## Wedding Reception Package

Butlered Hors D'Oeuvres upon Arrival  
(please select four of the following)

- Dijon Crab Salad on Garlic Crouton
- Smoked Salmon Pinwheels
- New Potato with Sour Cream and Caviar
- Balsamic Glazed Figs with Goat Cheese
- Pecan Crusted Chicken Bites
- Spinach and Feta in Phyla
- Phyllo of Vegetables and Mozzarella
- Mushroom Caps stuffed with Crab
- Roast Duck in Crispy Crepe with Hoi sin Sauce
- Sea Scallop wrapped in Bacon

## Elegant Three Course Meal

Start Course (Please Select One Per Event)

- Wild Mushroom in Brioche with Lemon Madeira Sauce
- Garden Vegetables in Puff Pastry with Roasted Red Pepper Lime Dressing
- Bouquet of Boston Lettuce with Mandarin Oranges and Raspberry Vinaigrette



## Entrée Selections (Please Select One Per Event)

- Grilled Breast of Chicken with Basmati Rice and Ginger Apricot Chutney
- Pan-Roasted Breast of Chicken with Wild Mushroom Stuffing
- Sautéed Breast of Chicken with Roasted Bell Pepper and Shallot Cream
- Sautéed Fillet of Salmon with Asparagus Tips and Basil Cream
- Char grilled Fillet of Salmon with Papaya Corn Relish
- Medallions of Beef with Three Peppercorn Sauce
- Pepper Crusted Petite Filet of Beef  
with Wild Mushrooms and Red Wine Glace
- Jumbo Lump Crab cakes with Dijon Chardonnay Cream
- Duo of Char grilled Salmon and Chicken Breast with Pineapple,  
Corn and Sweet Pepper Salsa
- Duo of Beef Tenderloin and Grilled Gulf Shrimp with Citrus Chutney
- Duo of Beef Tenderloin and Fillet of Salmon  
with Roasted Sweet Pepper Relish

All entrée courses are served with Chef's accompaniment  
of Vegetable and Starch, Dinner Breads with Butter,  
Starbuck's Coffee and Tea Service

## Wedding Cake

Selection from on of our elegant designs  
Accompanied by Champagne Toast

## Sweet Finishes to Compliment the Wedding Cake (Please Select One)

- Baked Cinnamon and Apple Tart
- Seasonal Berries with Honey Orange Syrup
- Classic Crème Brule
- Chocolate Terrine with Raspberry Anglaise

## Other Embellishments

- Imported and Domestic Cheese Display
- Crudités Display
- Spinach and Artichoke Dip



# Stationed Wedding Reception Package

One Hour of Open Bar with Butlered Hors D'oeuvres  
Four Additional Hours Open Bar featuring House Brands  
Five Stations for 2 Hours

Butlered Hors D'Oeuvres Upon Arrival  
Please select Four

Dijon Crab Salad on Garlic Crouton  
Smoked Salmon Pinwheels  
New Potato with Sour Cream and Caviar  
Balsamic Glazed Figs with Goat Cheese  
Pecan Crusted Chicken Bites  
Spinach and Feta in Phyllo  
Phyllo of Vegetables and Mozzarella  
Mushroom Caps stuffed with Crab  
Roast Duck in Crispy Crepe with Hoi sin Sauce  
Sea Scallop wrapped in Bacon

## Stations

### Pasta Station

Tortellini, Fusili and Penne pastas sautéed to order with Basil Pesto, Sun dried Tomato and Alfredo Sauces. Accented with Caesar Salad, Garlic Brad Sticks, Romano and Parmesan Cheeses and Crusted Red Peppers.

### Carving Station

Steamship Round of Beef, Breast of Turkey and Loin of Pork with Bordelaise, Cranberry Relish and Three Peppercorn Sauces. Complete with Brioche, Silver Dollar Rolls, Mustard, Mayonnaise and Horseradish.

### Maine Station

Oven Baked Herbed Atlantic Salmon with Tomatoes en Crouete, Grilled & Marinated Vegetable Display, Imported and Domestic Cheese Display with Sliced Baguettes and Sliced Fresh Fruit with Chocolate Fondue.

### Coffee Station

Regular, Decaf and Hot Tea  
with Whipped Cream and Cinnamon Sticks

### Wedding Cake

Selection from on of our beautiful designs  
Accompanied by Champagne Toast

### Other Embellishments

Imported and Domestic Cheese Display  
Crudités Display  
Spinach and Artichoke Dip

