



# Platinum Package

## 5 Hour Wedding Package

4 1/2 Hour Premium Open Bar

Cocktail Hour with Choice of 4 Premium Hot Hors D'oeuvres  
Accompanied by Vegetable Crudités and Cheese Display  
And Ice Carving with Seafood Raw Bar

Champagne, Wine or Cider Toast

4 Course Sit Down Dinner accented with edible orchids

Intermezzo

Customized Wedding Cake with Delicious Dessert Display and Coffee Station  
Including Cake Topper and Cake Bags

Chocolate Dessert Fountain with accompaniments

Choice of Centerpieces with mirror mats and votive candles

Tablecloths in 53 different colors to choose from

Choice of 53 different Napkin colors

Chair Covers with Matching Sash

Decorated Bridal and Cake Table

Complimentary Bridal Suite for cocktail hour

Complimentary Shuttle Service for you and your guests to and from hotel

A flexible starting time

Maitre D' Service

Certified Wedding Consultant

Hatcheck (Seasonal)

King Jacuzzi Suite for your wedding night

*Taxes & Gratuity*



## Platinum Package

### Premium Hors D'oeuvres

*Your reception includes . . .*

*Assorted Seafood Raw Bar on Ice Sculpture*

Clams, Oysters, Peeled Shrimp and Mussels

*Vegetable Crudités, Fruit and Cheese Display*

*Select Four:*

Sesame Chicken

Coney Island Frank

Vegetable Spring Roll

Mini Crabcake

Pistachio Chicken Pinwheel

Chicken Fajita

Spicy Shrimp Spring Roll

Chicken Cordon Bleu Puff

Marscarpone Tart

Coconut Shrimp

Boursin and Spinach Filo

Wild Mushroom Tart

Shrimp Casino

Scallops Wrapped in Bacon

Beef Wellington

Asian Short Rib Pot Pie

Open Face Reuben

Crab stuffed Mushrooms

Mini Stromboli

Macaroni and Cheese Popper with Ham

Lobster Cobbler

Buffalo Chicken Spring Roll

Shrimp Lejon

Clams Casino



# Platinum Package

## **Appetizers**

*Select one...*

### Fruit

Fresh Fruit Cup

### Soups

Cream of Broccoli

Shrimp Bisque

Minestrone

Tomato Florentine

Italian Wedding Soup

Cream of Asparagus

Cream of Crab

Lobster Bisque

### Pasta

Penne ala Vodka

Cheese Tortellini with Rosa Sauce

Mushroom Ravioli with Porcini Sauce

Lobster Ravioli with Alfredo Sauce



# Platinum Package

## Salad

*Select one...*

Garden Salad

Caesar Salad

Mesclun Salad

(Spring Mix with fresh fruit, walnuts and crumbled bleu cheese with raspberry vinaigrette)

Iceberg Wedge

(Bacon Crumbles and Tomato with Russian Dressing)

Spinach Salad

(Grape Tomatoes, Sliced Mushroom, Red Onion, Bacon Bits and Hard Boiled Egg)

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**Lemon Intermezzo**  
*will be served before dinner*



# Platinum Package

## Entrees

Select two...

### Poultry

Grilled Chicken Lemon Herb Butter . . . . .	\$100
Chicken Marsala <i>mushrooms in marsala wine</i> . . . . .	\$100
Chicken Francaise <i>served with a lemon butter caper sauce</i> . . . . .	\$100
Chicken Saltimbucca <i>prosciutto, provolone and spinach in a wine demi glace</i> . . . . .	\$102
Stuffed Breaded Chicken Breast with Ham & Cheese . . . . .	\$102
Chicken Oscar <i>asparagus and lump crabmeat in Hollandaise sauce</i> . . . . .	\$104

### Beef

Roast Prime Rib of Beef au jus . . . . .	\$107
Filet Mignon (8 oz) with Cabernet Sauce . . . . .	\$109
NY Strip Steak (10 oz.) with Onion Frise . . . . .	\$111
Filet Royale <i>topped with Jumbo Shrimp and Béarnaise</i> . . . . .	\$112
Grilled Veal Chop <i>with madeira sauce</i> . . . . .	\$120

### Seafood

Lobster Ravioli <i>with Lobster Cream Sauce and shrimp garnish</i> . . . . .	\$101
Parmesan Herb Encrusted Tilapia . . . . .	\$102
Baked Salmon <i>with Hollandaise Sauce</i> . . . . .	\$102
Crab Cakes <i>Award Winning</i> . . . . .	\$104
Striped Bass Beurre Blanc Sauce . . . . .	\$105
Salmon Neptune <i>topped with Lump crab and hollandaise sauce</i> . . . . .	\$106
Baked Fresh Flounder <i>Stuffed with Crabmeat</i> . . . . .	\$106
Baked Red Snapper <i>stuffed with Seafood Imperial</i> . . . . .	\$108

### Duets

Chicken Francaise and Crabcake . . . . .	\$110
Chicken Francaise and Filet Mignon . . . . .	\$115
Crabcake & Filet Mignon . . . . .	\$117
Filet Mignon and Grilled Shrimp . . . . .	\$117
Surf & Turf (6 oz. Filet Mignon & Lobster Tail) . . . . .	\$121

### Vegetarians

Grilled Vegetable Cannelloni with Rosa Sauce . . . . .	\$100
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### Children (under 12)

Chicken Fingers with French Fries . . . . .	\$45
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### Prices Include Tax and Gratuity

Spaghetti will be served with dinners upon request. Each meal is accompanied with fresh rolls and butter.

Vegetarian Meals and Children are not considered one of your choices.

<b>Wedding Buffet (available for 100 guests or less)</b>	<b>\$111</b>
<b>Baked Fish-</b> Salmon, Tilapia or Flounder (choice of Lime Buerre Blanc, Hollandaise or Lemon Butter Caper Sauce) or Crab Cakes	
Boneless Skinless <b>Chicken Breast</b> (Parmesan, Piccante, Francaise or Marsala Sauce)	
Carved <b>Prime Rib</b> OR <b>Roast Loin of Pork</b> with AuJus or Ham with Pineapple Sauce	
-Choose 3 of the above entrees-	
<b>Salad-</b> Garden Salad, Caesar Salad, Spinach Salad or Fresh Fruit Bowl (choose 1)	
<b>Penne Pasta</b> OR <b>Cheese Tortellini</b> OR <b>Lobster Ravioli</b> (choice of Rosa Sauce, Marinara Sauce or Peas and Prosciutto Alfredo)	



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## Starches

*Select one . . .*

Baked Potato

Herb Roasted Red Skinned Potatoes

Parslied Red Bliss Potatoes

Red Bliss Mashed Potato

Baked Stuffed Potato

Wild Rice

Rice Pilaf

## Vegetables

*Select one . . .*

Wax Beans, Green Beans and Carrots

Green Beans and Red Pepper

Green Beans & Baby Carrots Almondine

Fresh Vegetable Medley

Peas and Mushrooms and Pearl Onions

Broccoli and Baby Carrots

Candied Carrots

Italian Style Green Beans

Haricot Beans

Asparagus

**Other Selections available upon request**



# Platinum Package

## Desserts

### Customized Wedding Cake

Cut, Bagged and presented with

A Delicious Assorted Dessert Display  
Coffee Station

And

### Chocolate Dessert Fountain

Accompanied by Marshmallows, Pineapple, Strawberries, Pretzels,  
Graham Crackers and Peanut Butter Spoons

*Additionally you have a choice of centerpieces . . .*

Fresh Floral Bulb Vase\*

Hurricane Glass with Taper Candle \*

Floral Designs on a tall glass pedestal \*

**\* Displayed on a round mirror with votive candles.**



# Platinum Package

## PREMIUM OPEN BAR

### Domestic Beer

Coors Lite  
Miller Lite  
Budweiser  
Yuengling  
(Other beers  
available  
upon request)

### Imported Beer

Heineken  
Corona

### Wine

Woodbridge  
Chardonnay  
Merlot  
Cabernet Sauvignon  
White Zinfandel  
Pinot Grigio

### Vodka

Nicolai  
Absolut  
Grey Goose  
Smirnoff  
Stolichnaya

### Gin

Jacquin London Tower  
Beefeater  
Bombay Sapphire

### Rum

Bacardi  
Captain Morgans  
Malibu

### Whiskey

Bankers Club  
Crown Royal  
Jack Daniels  
Seagram's 7  
Seagram's V.O.

### Irish Whiskey

Jameson

### Bourbon

Early Times  
Old Grand Dad

### Scotch

Clan McGregor  
Chivas Regal  
Dewars  
J&B

### Brandy

Christian Bros.  
Hennessy

### Cordials

Amaretto  
Bailey's Irish Cream  
Drambuie  
Grand Marnier  
Kahlua  
Southern Comfort  
Montezuma Tequila  
Cuervo Gold  
Triple Sec  
Peach Schnapps  
Apple Pucker  
Midori  
Apricot Brandy  
Cherry Brandy  
White Crème de Menthe  
White Crème de Cocoa  
Dry Vermouth  
Sweet Vermouth