YOUR WEDDING
WHAT’S INCLUDED IN YOUR WEDDING PACKAGE

- Complimentary tasting for a maximum of 4 people
- White or ivory standard table linens and napkins
- Selection of four hors d’oeuvres passed during the cocktail hour
- Complimentary bartenders
- Four hour Clubhouse liquor, wine and domestic beer
- One time wine pour
- Mirrored centerpieces with votive candles provided on tables and window sills

- Banquet ballroom with seating up to 200
- Plated dinner including passed appetizers, soup or salad, and entrée (other presentation styles available—pricing varies based on entrée choice)
- Private bride’s dressing and powder room
- Service of wedding coordinator to assist in planning details of your day
- Banquet captain on-site for personalized services the day of the event
- Patio included (based on season of event)
PASSED HORS D’OEUVRES

COLD HORS D’OEUVRES

TOMATO BRUSCHETTA
Rustic Crostini Toasts

CURRIED CHICKEN
Served in Mango Cups

CHILLED SEARED AHI TUNA WONTON
Wasabi Cream

PESTO CHICKEN SALAD
Served in a Tomato Cup with Aged Balsamic Reduction

CAPRESE BROCHETTE
Fresh Basil and Balsamic Reduction

HOT HORS D’OEUVRES

BLACKENED SHRIMP
On Top of a Polenta Cake

GRILLED VEGETABLE QUESADILLAS
Rosemary and Smoked Gouda Cheese

VEGETARIAN SPRING ROLL
Ginger Soy Dipping Sauce

MEATBALLS WITH BLACKJACK BBQ SAUCE

BACON WRAPPED DATES

JERK CHICKEN SKEWERS
Mango Cilantro Salsa

STEAMED CHICKEN POTSTICKERS
Ginger Soy Dipping Sauce

GRILLED CHEESE SANDWICH BITES
Tomato Basil Soup Shooters

All services are subject to 20% staffing charge and 7.5% sales tax.
ENTRÉES

All entrées include bread baskets with an assortment of bakery fresh rolls. Plated entrées include choice of vegetable and starch, freshly brewed Arabica coffee and hot tea service.

Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.

BEEF & PORK

GORGONZOLA CRUSTED
FILET MIGNON OF BEEF $79.00
Paired with a Red Wine Demi-glace

GRILLED MARINATED
FLAT IRON STEAK $75.00
Served with Wild Mushroom Sauce

HERB RUBBED TOP
SIRLOIN OF BEEF $75.00
Marinated and served with a Red Wine Demi-glace

CABERNET BRAISED SHORT RIB $75.00
Duckhorn Cabernet Braised Short Rib

FISH

OVEN ROASTED
FILET OF SALMON $72.00
Brown Sugar, Maple, Mustard Glazed

GARLIC SCAMPI
SHRIMP BROCHETTE $72.00
Succulent Shrimp Baked with Roasted Garlic and Butter

PARMESAN CRUSTED TILAPIA $70.00
Lemon Buerre Blanc

POULTRY

PAN ROASTED
BREAST OF CHICKEN $70.00
Paired with Wild Mushroom Ragout

SPINACH AND FETA CHEESE
STUFFED BREAST OF CHICKEN $70.00
Presented with Lemon Caper Sauce

FRENCH BRIOCHE $70.00
Cranberry Stuffed Chicken with Sage Jus

PECAN ASIAGO
CRUSTED CHICKEN $70.00
Served with a Stone Ground Mustard Pinot Sauce

ENTRÉES

All entrées include bread baskets with an assortment of bakery fresh rolls. Plated entrées include choice of vegetable and starch, freshly brewed Arabica coffee and hot tea service.

Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.

BEEF & PORK

GORGONZOLA CRUSTED
FILET MIGNON OF BEEF $79.00
Paired with a Red Wine Demi-glace

GRILLED MARINATED
FLAT IRON STEAK $75.00
Served with Wild Mushroom Sauce

HERB RUBBED TOP
SIRLOIN OF BEEF $75.00
Marinated and served with a Red Wine Demi-glace

CABERNET BRAISED SHORT RIB $75.00
Duckhorn Cabernet Braised Short Rib

FISH

OVEN ROASTED
FILET OF SALMON $72.00
Brown Sugar, Maple, Mustard Glazed

GARLIC SCAMPI
SHRIMP BROCHETTE $72.00
Succulent Shrimp Baked with Roasted Garlic and Butter

PARMESAN CRUSTED TILAPIA $70.00
Lemon Buerre Blanc

POULTRY

PAN ROASTED
BREAST OF CHICKEN $70.00
Paired with Wild Mushroom Ragout

SPINACH AND FETA CHEESE
STUFFED BREAST OF CHICKEN $70.00
Presented with Lemon Caper Sauce

FRENCH BRIOCHE $70.00
Cranberry Stuffed Chicken with Sage Jus

PECAN ASIAGO
CRUSTED CHICKEN $70.00
Served with a Stone Ground Mustard Pinot Sauce
ENTRÉES continued

All entrées include bread baskets with an assortment of bakery fresh rolls. Plated entrées include choice of vegetable and starch, freshly brewed Arabica coffee and hot tea service.

VEGETARIAN

**GRILLED VEGETABLE NAPOLEON $65.00**
Marinated Rosemary Eggplant, Portobello Mushroom, Zucchini, Peppers on a Polenta Cake served with Red Pepper Coulis and Pomodoro Sauce

**SPINACH LASAGNA $65.00**
Fresh Baby Spinach, Herbed Ricotta Cheese and Egg Pasta, Layered with Mozzarella and Parmesan Cheeses and Our House-made Marinara Sauce

**GNOCCHI & PORTOBELLO $65.00**
Ricotta Pasta Simmered in a Tomato Cream Sauce finished with Vodka, Roasted Garlic, Charred Balsamic Portobello

**BUTTERNUT SQUASH RAVIOLI $65.00**
Pinot Gris Creme Sauce, Toasted Walnuts, Fresh Rosemary

Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.

COMBINATION PLATE

**BEEF FILET Add $8.50 Per Plate**

**BEEF & POULTRY** $72.00

**BEEF & SEAFOOD** $72.50

**POULTRY & SEAFOOD** $72.50

CHILDREN’S ENTRÉE $31.00

**CHICKEN FINGERS**
Crispy Chicken Tenderloins with Fries and a Fresh Fruit Cup

All services are subject to 20% staffing charge and 7.5% sales tax.
PLATED SALAD OR SOUP

CHOOSE ONE:

SALAD

HOUSE SALAD
Mixed Lettuce, Cucumber, Tomato, Carrot Gaufrette, Balsamic Vinaigrette

BABY SPINACH SALAD
Sliced Mushrooms, Tomatoes and Egg with a Shallot Vinaigrette

THE PARISIAN SALAD
Baby Greens, Feta Cheese Crumbles, Dried Cranberries, Candied Almonds, Aged White Balsamic and Raspberry Vinaigrette

SOUP

CHICKEN & WILD RICE SOUP

TOMATO BASIL BISQUE SOUP
Fresh Chiffonade of Basil

SEASONAL SELECTION

VEGETABLES

OVEN ROASTED LEMON PEPPER ASPARAGUS

GREEN BEANS

BALSAMIC ROASTED BRUSSELS SPROUTS & SHALLOT

SAUTÉED CALIFORNIA VEGETABLE MEDLEY
Squash, Peppers, Zucchini, Carrots, Broccoli Seasoned with Sea Salt and Fresh Herbs

ROASTED ROOT VEGETABLES
Sweet Potatoes, Turnips, Beets, Parsnips

STARCHES

OVEN ROASTED YUKON GOLD POTATOES

ROASTED GARLIC MASHED POTATOES

SWEET POTATO MASH

WILD RICE PILAF

PARSLEY BOILED RED POTATOES

BUFFET PACKAGES

All buffet packages include warm dinner rolls and sweet butter, choice of two entrées, one salad, one vegetable, one starch, and freshly brewed Arabica coffee and hot tea service. Action stations with uniformed chefs may be added as an upgrade to any buffet. ($75 fee)

BEEF & POULTRY COMBINATION $76.00
BEEF & SEAFOOD COMBINATION $76.50
POULTRY & SEAFOOD COMBINATION $74.00
BEEF & VEGETARIAN COMBINATION $68.00

All services are subject to 20% staffing charge and 7.5% sales tax.
## SWEETS

### DESSERTS

- **FLOURLESS CHOCOLATE MOUSSE TORTE** | $7.50  
  Layered Flourless Sponge Cake and Dark, Decadent Chocolate Mousse served with Raspberry Coulis  
- **CRÈME BRÛLEE CHEESECAKE** | $7.50  
  Layers of Vanilla Bean Crème, Smooth Cheesecake, and a Crisp Caramelized Sugar Glaze  
- **FRUIT OF THE FOREST PIE** | $6.00  
  Sweet and Tart Fruits, Including Strawberries, Apples, Raspberries, Rhubarb, and Blackberries  
- **TIRAMISU PARFAIT** | $6.00  
  Layers of Espresso and Kahlua Soaked Savorardi with Mascarpone Mousse, Shaved Chocolate  
- **HOT FUDGE ICE CREAM SUNDAE DELUXE** | $6.00  
  Choice of 2 Ice Cream Flavors: Nuts, Chocolate Syrup, Oreo Cookies, Sprinkles, Caramel, Coconut, Chocolate Chips, Crushed Candy Pieces, Whip Cream, and Cherries

### SWEET TABLE  $8.00

Cookies and bars included, choose three of the following:

- FRUIT TARTS
- VANILLA CREAM PUFF
- ECLAIRS
- MINI CHEESECAKES
  - Chocolate Cappuccino
  - Silk Tuxedo
  - New York Vanilla
  - Chocolate Chip
  - Lemon Raspberry
- CHOCOLATE DIPPED FRUITS  (seasonal) add $1.00

All services are subject to 20% staffing charge and 7.5% sales tax.

## LATE NIGHT SNACKS

### FLATBREAD PIZZAS  $6.00 Per Person

Choose Two Pizzas:

- PEPPERONI PIZZA
- THREE CHEESE PIZZA
- BBQ CHICKEN PIZZA
- ITALIAN SAUSAGE PIZZA

### SLIDER STATION  $8.00 Per Person

SLIDER STATION  
Traditional Angus Cheesburgers Served with French Fries.
## BAR PACKAGES

### YOUR WEDDING

### BEER & WINE BAR
Seven house wines, domestic tap beer, mixers, juices and soft drinks
Cash bar for mixed drinks will be available

### BASIC CLUB BAR
Barton’s Vodka, Barton’s Gin, Barton’s Rum, Barton’s Whiskey, Montezuma Tequila, Amaretto, J&B Scotch; House Merlot, Pinot Noir, Savignon Blanc, Moscato, White Zinfandel, Chardonnay, and Pinot Grigio wines; domestic draught beer, juices, and soft drinks

### CALL BRAND BAR
Tito’s vodka, Tanqueray Gin, Canadian Club whiskey, Jack Daniels whiskey, Seagram’s 7, Clan McGregor and Dewar’s scotch; Captain Morgan, Malibu, and Bacardi rum; domestic and imported draught beer, all house wine varieties, juices, and soft drinks

### PREMIUM BAR
Ketel One and Absolute Vodka, Beefeater and Bombay Sapphire gin, Crown Royal whiskey, Bulleit Bourbon, Johnnie Walker scotch, Myers Rum, all domestic and imported draught beer, juices, and soft drinks

### ONE HOUR MIMOSA & BELLINI STATION
$7.00 per person
Stationed bartender
Sparkling Cider, Champagne, Orange Juice, Peach Nectar, and Fresh Fruit Garnishes

### PRICING
$80.00 fee per bartender charged on all cash bars or tally consumption bars.

<table>
<thead>
<tr>
<th>Time</th>
<th>BEER &amp; WINE</th>
<th>BASIC</th>
<th>CALL</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 HOUR</td>
<td>$14</td>
<td>$16</td>
<td>$19</td>
<td>$22</td>
</tr>
<tr>
<td>2 HOUR</td>
<td>$16</td>
<td>$18</td>
<td>$21</td>
<td>$25</td>
</tr>
<tr>
<td>4 HOUR</td>
<td>$18</td>
<td>$35</td>
<td>$42</td>
<td>$45</td>
</tr>
</tbody>
</table>

### WINE SERVICE DURING DINNER
$4.50 per person

All services are subject to 20% staffing charge and 7.5% sales tax. All guests 21 and older will be included in per person charges.

No shots or Long Island Iced Teas are allowed at any time, no exceptions.