



Silver Wedding Package

Plated

Three Hour Name Brand Open Bar to Include

Absolut, Bacardi, Dewers, Jack Daniels, Tanguery, Canadian Club, Patron Silver.
Domestic & Imported Bottled Beer and House White & Red Wine
Bartender Fee of \$125 Per Bartender Will Apply

Cocktail Hour

Butler Passed Hors D'oeuvres (Four Pieces Total Per Person)
Please Select Three from the Following

- Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy
- Grilled Tomato-Basil Bruschetta, Shaved Parmesan, Olive Oil
- Smoked Salmon on Toast Points, Crème Fraiche
- Crisp Bahamian Conch Fritters, Mango Aioli
- Coconut Fried Shrimp, Sweet Chile Sauce
- Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce & Melted Gruyere Cheese
- Baby American Cheese Burgers on Mini Buns, Cherry Tomato, Remoulade Sauce
- Chicken Satay, Thai Dipping Sauce
- Spanikopita, Spinach & Feta Cheese in Phyllo Dough

Dinner at Reception

Appetizer (please select one)

- Classic Caesar Salad, Romaine Hearts, Croutons, Olive Oil, Lemon , Parmesan
- Tomato Basil Soup
- Romaine and Mixed Greens, Shaved Carrot, Ripe Tomato and Cucumber
- Italian Wedding Soup

Entrée (please select one)

Parmesan & Herb-Crusted Breast of Chicken, Mixed Mushroom Marsala Wine Jus Lie

Garlic & Rosemary Marinated Grilled ½ Bell & Evans Chicken, Meyers Lemon-Chive, Beurre Blanc

Fresh Cut Breast of Chicken Picatta, Fresh Lemon Beurre Blanc and Mediterranean Capers

Petit Five-Spiced Pan Seared Salmon, Citrus Butter, Soy Glaze

Salmon Picatta, Caper-Artichoke Ragout

(Pick Choice of Vegetable and Starch)

- Truffle Potato Puree
- Roasted Fingerling Potatoes
- Four Cheese Risotto
- Wild Grains
- Haricot Verts
- Wokked Vegetables
- Asparagus
- Grilled Vegetable Stack

\$84 Per Person



Gold Wedding Package

Plated

Four Hour Premium Open Bar to Include:

Grey Goose, Crown Royal, Makers Mark, Patron Anejo, Bombay Sapphire, Ron Zacapa, Johnny Black
Domestic & Imported Bottled Beer and House White & Red Wine
Champagne Toast
Bartender Fee of \$125 Per Bartender Will Apply

Cocktail Hour

Butler Passed Hors D'oeuvres (Four Pieces Total Per Person)
Please Select Four from the Following

- Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy
- Grilled Tomato-Basil Bruschetta, Shaved Parmesan, Olive Oil
- Smoked Salmon on Toast Points, Crème Fraiche
- Crisp Bahamian Conch Fritters, Mango Aioli
- Coconut Fried Shrimp, Sweet Chile Sauce
- Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce & Melted Gruyere Cheese
- Baby American Cheese Burgers on Mini Buns, Cherry Tomato, Remoulade Sauce
- Chicken Satay, Thai Dipping Sauce
- Spanikopita, Spinach & Feta Cheese in Phyllo Dough

Dinner at Reception

Appetizer (please select one)

- Classic Caesar Salad, Romaine Hearts, Croutons, Olive Oil, Lemon , Parmesan
- Carrot Ginger with Apple Soup
- Red and Golden Beet Salad, Fennel, Goats Cheese, Arugula, Candied Walnuts, Balsamic Vinaigrette
- Manhattan Clam Chowder

Entrée (please select two)

Rosemary Grilled Petit 6oz Filet, Mushroom Demi Glaze

Parmesan & Herb-Crusted Breast of Chicken, Mixed Mushroom Marsala Wine Jus Lie

Roasted Breast of Chicken Stuffed with Fresh Spinach, Goat Cheese and Sun-Dried Tomatoes with a Key Lime Beurre Blanc Sauce

Herb Crusted Mahi Mahi, Floridian Tropical Salsa

Cashew-Crusted Mahi Mahi, Ginger Orange Beurre Blanc

(Pick Choice of Vegetable and Starch)

- Truffle Potato Puree
- Roasted Fingerling Potatoes
- Four Cheese Risotto
- Wild Grains
- Haricot Verts
- Wokked Vegetables
- Asparagus
- Grilled Vegetable Stack

\$115 Per Person



Platinum Wedding Package

Plated

Five Hour Premium Open Bar to Include:

Grey Goose, Crown Royal, Makers Mark, Patron Anejo, Bombay Sapphire, Ron Zacapa, Johnny Black
Domestic & Imported Bottled Beer and House White & Red Wine
Champagne Toast
Bartender Fee of \$125 Per Bartender Will Apply

Cocktail Hour

Butler Passed Hors D'oeuvres (Five Pieces Total Per Person)
Please Select Five from the Following

- Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy
- Grilled Tomato-Basil Bruschetta, Shaved Parmesan, Olive Oil
- Smoked Salmon on Toast Points, Crème Fraiche
- Crisp Bahamian Conch Fritters, Mango Aioli
- Coconut Fried Shrimp, Sweet Chile Sauce
- Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce & Melted Gruyere Cheese
- Baby American Cheese Burgers on Mini Buns, Cherry Tomato, Remoulade Sauce
- Chicken Satay, Thai Dipping Sauce
- Spanikopita, Spinach & Feta Cheese in Phyllo Dough

Dinner at Reception

Appetizer (please select one)

- Classic Caesar Salad, Romaine Hearts, Croutons, Olive Oil, Lemon , Parmesan
- Florida Summer Salad, Mixed Greens, Mango, Hearts of Palm, Jicama, Pecans, Basil Dressing
- Frissee, Warm Goat Cheese, Almond Crusted, Shaved Apple, Champagne Vinaigrette
- Lobster Bisque
- Butternut Squash Bisque

Entrée (please select three)

Roasted Breast of Chicken Stuffed with Fresh Spinach, Goat Cheese and Sun-Dried Tomatoes with a Key Lime Beurre Blanc Sauce

Fresh Cut Breast of Chicken Picatta, Fresh Lemon Beurre Blanc and Mediterranean Capers

Pan Seared Chilean Sea Bass with Saffron Cognac Beurre Blanc

Cashew-Crusted Mahi Mahi, Ginger Orange Beurre Blanc

Petit Grilled Certified Angus 8oz Filet Mignon Sautéed Forest Mushrooms, Cabernet Sauce

Petit 6oz Filet Mignon and Jumbo Shrimp, Citrus Herb Hollandaise

8oz Broiled Lobster Tail, White Truffle Butter

Filet Oscar, Petit Grilled 6oz Filet & Jumbo Lump Crab Cake, Chimichurri Hollandaise

(Pick Choice of Vegetable and Starch)

- Truffle Potato Puree
- Roasted Fingerling Potatoes
- Four Cheese Risotto
- Wild Grains
- Haricot Verts
- Wokked Vegetables
- Asparagus
- Grilled Vegetable Stack

\$149 Per Person