



WEDDING PACKAGES

WEDDING PACKAGES INCLUDE

Complimentary Hotel Room one night complimentary stay for the newlyweds including bottle of champagne and chocolate dipped strawberries in room

Room Rates special room rates for family and guests

Catering Staff dedicated staff to oversee every aspect of your special day

Dance Floor

Champagne Toast one glass of champagne or cider for you and your guests

Tiered Wedding Cake includes complimentary cake cutting, tasting and cake provided by Tropicana's Bakery

Valet Parking up to 5 complimentary valet parking spots for you and your family

Guest Parking complimentary guest self parking

Menu Tasting scheduled menu tasting for four

Tables round table seating for 8-10 per table *cake table* gift and guest book table * head table or sweetheart table

Linen white, black or ivory tablecloths and napkins

Lycra Seat Covers black, white or ivory with choice of colored band

ENHANCEMENTS

Fruit Punch with fresh fruit 35 GAL

Chiavari Chairs gold, silver or mahogany with choice of white or . . . 5 EA
ivory cushion

Satin Overlay array of colors 7 PER

+ Designed overlays priced individually

CEREMONY PACKAGES

Poolside Ceremony Ceremony Rehearsal * Wedding Arch * Self Serve Beverage Station * Gold, Silver or Mahogany Chiavari Chairs with White or Ivory 500
Cushion
+ Maximum - 50 guests

Patio Ceremony Ceremony Rehearsal * Wedding Arch * Self Serve Beverage Station* Gold, Silver or Mahogany Chiavari Chairs with White or Ivory 600
Cushion
+ Maximum - 100 guests

All items are subject to a 10% service fee and 11% facilities fee plus applicable sales tax (++) (Updated 12.1.2015)



PLATED RECEPTION A

Lunch - \$ 38 * Dinner - \$ 41 * Minimum 100 guests

Fresh rolls and butter, two hor d'oeuvres selections, Chef's garden vegetables, salad selection, two side selections, Starbucks coffee and tea service

SALAD SELECTIONS

Classic Caesar Parmesan crust, seasoned croutons

House Salad Baby greens, cucumbers, carrots, tomatoes

PLATED ENTRÉES

Chicken Champagne Creamy garlic champagne

Chicken Marsala Mushroom cream reduction

Filet of Sole Lemon cayenne pepper sauce

Oven Roasted Tri Tip of Beef Burgundy reduction

SIDE SELECTIONS

Choose one

Mashed Potato

Rosemary Potatoes

Garlic Mashed Potato

Rice Pilaf

PLATED RECEPTION B

Lunch - \$ 40 * Dinner - \$ 44 * Minimum 100 guests

Fresh rolls & butter, two hor d'oeuvres selections, Chef's garden vegetables, salad selection, two side selections, Starbucks coffee and tea service

SALAD SELECTIONS

Caesar Salad Parmesan crust, seasoned croutons

House Salad Baby greens, cucumbers, carrots, tomatoes

PLATED ENTRÉES

Chicken Cordon Bleu Ham, cheese, mushroom cream sauce

Atlantic Salmon Herb crusted

Persian Airline Chicken Saffron lemon pepper marinade

Roast Prime Rib of Beef Creamed horseradish, au jus

Braised Short Rib Fettuccine House made fettuccine with forest mushroom ragout, topped with brulee Spanish goat cheese and Prosciutto.

Filet of Sole Florentine Spinach, bacon and pine-nuts, lemon wine cream sauce

SIDE SELECTIONS

Mashed Potatoes

Rosemary Potatoes

Garlic Mashed Potatoes

Rice Pilaf

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PLATED RECEPTION C

Lunch - \$ 43 * Dinner - \$ 47 * Minimum 100 guests

Fresh rolls and butter, three hor d'oeuvres selections, salad selection, two side selections, Starbucks coffee and tea service

SALAD SELECTION

House Salad Baby greens, cucumbers, carrots, tomatoes

Caesar Salad Hearts of romaine, seasoned croutons, shredded parmesan

Wine Country Salad Baby greens, candied walnuts, dried cranberries, bleu cheese crumbles, raspberry vinaigrette

PLATED ENTRÉES

Chicken Cordon Bleu Breast of chicken, ham, cheese, mushroom cream sauce

Persian Airline Chicken Airline cut chicken breast, saffron lemon pepper marinate

Braised Short Ribs Slow roasted with carrots & onions

Atlantic Salmon Herb crusted

Roast Prime Rib of Beef Creamed horseradish, au jus

SIDE SELECTIONS

Mashed Potatoes

Garlic Mashed Potatoes

Rosemary Potatoes

Rice Pilaf

Twice Baked Potato

Green Bean Almondine

Grilled Asparagus

Steamed Spinach

Chef's Garden Vegetables

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BUFFET SELECTION

Lunch - \$ 50 * Dinner \$ 54 * Minimum 100 guests

Fresh rolls and butter, two hor d'oeuvres selections, Chef's garden vegetables, Starbucks coffee and tea service

SALAD SELECTIONS

Choice of three

Caesar Salad

Antipasto Salad

Pasta Salad

Fresh Fruit Tray

Tomato and Cucumber Salad

House Dinner Salad

ENTRÉE SELECTIONS

Choice of two

Persian Airline Chicken Saffron lemon pepper marinate

Oven Roast Tri Tip of Beef Burgundy reduction

Pasta Primavera Creamy pesto sauce

Champagne Chicken Creamy garlic champagne sauce

Beef Pot Roast Burgundy reduction

Filet of Sole cayenne lemon pepper sauce 13

SIDE SELECTIONS

Choice of two

Rosemary Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Rice Pilaf

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HOSTED BAR SELECTIONS

\$ 150 bartender fee waived with \$500 in bar sales. If bar minimum is not met, bartender fee to apply

PACKAGE A - \$ 6 ++ PER DRINK

Beer Bud Light * Coors Light * The Bike Blond * Modelo * The Bike Hefeweizen * Stella Artois * Blue Moon * Golden Road Wolf Among Weeds

Wine DeLoach - Chardonnay * Cabernet Sauvignon * Merlot * Pinot Noir

Liquor Vodka * Gin * Tequila * Rum * Scotch * Brandy * Bourbon * Triple Sec

PACKAGE B - \$ 8++ PER DRINK

Beer Bud Light * Coors Light * The Bike Blond * Modelo * The Bike Hefeweizen * Stella Artois * Blue Moon * Golden Road Wolf Among Weeds

Wine DeLoach - Chardonnay * Cabernet Sauvignon * Merlot * Pinot Noir

Liquor Well Selections * Jack Daniels * Martel VS * Beefeaters * Bacardi Silver * Johnny Walker Red * Jose Cuervo Gold * Absolute

PACKAGE C - \$ 10++ PER DRINK

Beer Bud Light * Coors Light * The Bike Blond * Modelo * The Bike Hefeweizen * Stella Artois * Blue Moon * Golden Road Wolf Among Weeds

Wine DeLoach - Chardonnay * Cabernet Sauvignon * Merlot * Pinot Noir

Liquor Well Selections * Jack Daniels * Crown Royal * Martel VS * Courvosier VSOP * Beefeaters * Bombay Sapphire * Bacardi Silver * Captain Morgan * Johnny Walker Red * Dewars White Label * Jose Cuervo Gold * Patron Silver * Absolute * Grey Goose * Baileys Irish Cream * Grand Marnier

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