

HILTON WEDDING MENUS



Antlers Hilton

COLORADO SPRINGS



WEDDING PACKAGES - OVERVIEW

Congratulations on your Engagement and upcoming Wedding

Weddings are a time for love, a time for laughter, a time for celebration, sharing with family and friends, and memories that will last a lifetime. We invite you to share these memories with us. Our expert Catering Staff has everything you will need to make your wedding day Beautiful, Unique and Sophisticated.

Located by the magnificent Rocky Mountains and Pikes Peak, the Antlers offers spectacular scenery and amazing views. The incredible sophistication and chic atmosphere of this historic hotel called the Antlers Hilton, creates a beautiful backdrop for your most important day. In this posh resort community, it is also a great place for your family and friends to enjoy a weekend getaway. There are plenty of wonderful attractions and activities in the area to keep your guests entertained.

Our professional staff will handle every detail, so you can relax and enjoy YOUR day. Our skilled team takes pride in planning your wedding reception and always adds a personal touch.

Please find our menu selections enclosed. Remember, we are here to make this day unforgettable for you and your guests. If you have any special suggestions or requests, we will be delighted to customize any package for you.

Prices are subject to change.

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges.

A gratuity of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Meetings Manager or contact person.

OUR WEDDING PACKAGES ARE INCLUSIVE OF THE FOLLOWING AMENITIES

- Complimentary Guest Room for the Bride & Groom Provided for the Evening of the Wedding
 - Bottle of Champagne & Breakfast for Two (Breakfast available in your room or our restaurant, your choice)
 - Champagne Toast
 - Complimentary Cake Cutting & Service
 - Complimentary Self Parking for the Night of the Wedding
 - Dance Floor
 - Lines, Napkins, China, Silver, Glassware, Riser for Head Table
- Upgraded Linens and Floral Arrangements are available by request (Please call for pricing)



WEDDING PACKAGES - THE COCKTAIL RECEPTION

The Antlers Hilton Signature Cocktail Reception graciously provides a traditional but by no means “ordinary”. Guests are free to mingle and serve themselves.

STARTERS (Please Select One)

- A Colorful Array of Vegetables Including, Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips
- A Selection of International & Domestic Cheeses, Served with Crackers, Baguettes, Grapes & Dried Fruit
- Warm Spinach Artichoke Dip Served with Crispy Pita Chips
- Fresh Fruit Display Sliced Fresh Fruit with a Minted Yogurt Dipping Sauce
- Antipasti Sliced Italian Meats, Imported Cheeses, Olives & Tomato & Mozzarella Salad
- Chilled Seafood Bar to include: shrimp, crab claws, mussels and clams Add \$6.00

PASSED HORS D' OEUVRES (Please Select Four)

- Chicken Sate Skewers with Spicy Thai Peanut Sauce
- Chinese Spiced Duck Breast with Hoisin Mayonnaise on a Crostini
- Scallops and Bacon
- Antipasto Skewer
- Crispy Parmesan Artichoke Hearts
- Mini Beef Wellington
- Mini Crab Cakes with Sweet and Spicy Honey Mustard
- Spinach & Feta Triangles
- Vietnamese Fresh Spring Rolls with Spicy Dipping Sauce
- Grilled Flat Bread with Fresh Mozzarella, Slices Plum Tomatoes and Fresh Basil
- Crispy Fried Spring Rolls with Mae Ploy Sweet Chili Dip
- Peppered Beef Tenderloin with Stilton Blue Cheese on Sour Dough Crostini
- Pork and Mushroom Potstickers
- Smoked Salmon Salad in a cucumber cup topped with Crispy Capers

CHEF ATTENDED STATIONS (Please Select One)

PASTA AL DENTE STATION (Please Select Two items for Station)

- Rigatoni al Forno, Baked Rigatoni with sweet Italian sausage, Roasted Tomato sauce and Fresh Mozzarella
- Herb Roasted Chicken and Orecchiette Pasta with Tuscan white Beans, Broccoli Rabe and Parmesan
- Penne Pasta with Basil Pesto & Roasted Vegetables
- Cheese Ravioli in a Basil Tomato Sauce
- Linguine Pasta with Braised Red Clam Sauce
- Pasta Station Served with Herbed Focaccia & Caesar Salad

FROM THE EAST STATION (Please Select Two items for Station)

- Shrimp Lo Mein
- Stir Fried Sesame Chicken with Baby Bok Choy & Steamed Rice
- Beef & Broccoli in a Garlic Soy Sauce & Steamed Rice
- Marinated Tofu with Fresh Vegetable Stir Fry
- Roast Pork Fried Rice served with Crispy Wontons & Chilled Noodle Salad

CARVING STATION (Please Select One Meat)

- Herb Roasted Top Round of Beef with Port Wine Reduction, Crusty Baguettes
- Local Farm Raised Turkey Breast with Cranberry Chutney
- Garlic and Herb Crusted Pork Loin Rosemary Infused Honey, Potato Rolls
- Steamship Baron of Beef

Served with Chef's Selection of Starch & Seasonal Vegetable

\$57 per Person



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WEDDING PACKAGES - THE PIKES PEAK RECEPTION

Starter (Please select one)

The Cheese Shop

A Selection of International and Domestic Cheeses, Served with Crackers, Baguettes, Seasonal Melons, Grapes and Dried Fruit

Fresh from the Garden

A Colorful Array of Vegetables Including: Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips

PASSED HORS D' OEUVRES (Please Select Four)

- Curried Chicken Satay with peanut dipping sauce
- Scallops and Bacon
- Antipasto Skewer
- Mini Crab Cakes with Sweet & Spicy Honey Mustard
- Poached Shrimp with a French Cocktail Sauce
- Spinach & Feta Triangles
- Beef & Vegetable Skewer
- Mini Lobster Wellington
- Pork and Mushroom Potstickers
- Smoked Salmon Salad with Crispy Capers
- Crispy Parmesan Artichoke Hearts
- Beef Slider, Gorgonzola, Caramelized Onions & Roasted Tomato Ketchup
- Grilled Flat Bread with Fresh Mozzarella, Sliced Plum Tomatoes and Fresh Basil

APPETIZERS (Please Select One)

- Gathered Field Greens with Seasonal Vinaigrette and Accompaniments
- Baby Spinach Salad- Dried Cranberries, Sliced Mushrooms, Shaved Red Onions & Honey Balsamic Vinaigrette
- Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts
- All Appetizers Served with Freshly Baked Dinner Rolls & Creamery Whipped Butter

ENTREES (Please Select One)

- Grilled Asian Tofu with Stir Fry Vegetables
- Pan Seared Cod and Julianne Vegetables in a Spicy Coconut Curry Broth
- Au Poivre Style Seared Flat Iron with Brandy Sauce
- Braised Boneless Beef Short Ribs
- Boursin stuffed Chicken Breast
- Turkey Filet Mignon Wrapped in Smoked Bacon and Served with Turkey Jus

All Entree's Served with Chef's Selection of Starch and Seasonal Vegetable

\$49 per Person

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



WEDDING PACKAGES - THE ROMANCE BUFFET PACKAGE

Starter (Please select one)

The Cheese Shop

A Selection of International and Domestic Cheeses,
Served with Crackers, Baguettes, Seasonal Melons,
Grapes and Dried Fruit

Fresh from the Garden

A Colorful Array of Vegetables Including:
Green and Yellow Squash, Sweet Baby Tomatoes,
Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers,
Served with Two Seasonal Dips

PASSED HORS D' OEUVRES (Please Select Four)

- Curried Chicken Satay with peanut dipping sauce
- Scallops and Bacon
- Antipasto Skewer
- Mini Crab Cakes with Sweet & Spicy Honey Mustard
- Poached Shrimp with a French Cocktail Sauce
- Spinach & Feta Triangles
- Mini Lobster Wellington
- Pork and Mushroom Potstickers
- Smoked Salmon Salad with Crispy Capers
- Crispy Parmesan Artichoke Hearts
- Beef Slider, Gorgonzola, Caramelized Onions & Roasted Tomato Ketchup
- Grilled Flat Bread with Fresh Mozzarella, Sliced Plum Tomatoes and Fresh Basil

BUFFET DINNER (Please Select One)

- Gathered Field Greens with Seasonal Vinaigrette and Accompaniments Shaved Red Onions & Honey Balsamic Vinaigrette
- Classic Caesar Salad with Focaccia Croutons and Grated Parmesan
- Italian Wedding Soup
- Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts

All appetizers served with Freshly Baked Dinner Rolls with Creamery Whipped Butter

ENTREES (Please Select Two)

- Garlic and Herb Marinated Sirloin
- Sautéed Chicken Breast with Wild Mushroom Marsala
- Grilled Salmon with a Tomato Basil Sauce
- Rosemary Roast Statler Chicken Breast Topped With an Herb Chicken Jus
- Roasted Mustard Glazed Pork Loin
- Herb Chicken Breast of Chicken with Chive Veloute
- Seasonal Vegetarian Ravioli

All Entrées accompanied by Selection of Two Starch Items & a Seasonal Vegetable

\$53 per Person

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WEDDING PACKAGES - THE ANTLERS PACKAGE

The "Antler's" Package offers the full complement of all the packages plus a constellation of "extras". This package means one-stop shopping for all the amenities and is our most complete and luxurious offering. It features a one hour open bar with beer, wine, soda and Antler's Signature Cocktails, a wedding cake, personal butler for the wedding party, votive candles, complimentary champagne for the Wedding Party during the photo session and reception, chair covers, an amenity tray for the ladies room, and, your personal Wedding Consultant.

STATIONARY HORS D'OEUVRES (Please Select Two)

FROM THE SEA

Ducktrap Smoked Salmon with the Traditional Accompaniments, Prince Edward Island Mussels Steamed in Garlic and Chili Flakes, Roasted Baby Shrimp and Corn Salad, Thai Squid Salad

FRESH FROM THE GARDEN

A Colorful Array of Vegetables Including: Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips

DOMESTIC CHEESE TABLE

Savory Sweet Onion Cheesecake with a Walnut Crust, Brie en Croute with Chutney, Maytag Blue Cheese, Vermont Cheddar and Goat Cheese, Seasonal Fruits, Crusty Baguettes, Crackers, Maple Mustard and Praline Nuts

EUROPEAN CHEESE TABLE

An Assortment of English, French and Italian Cheeses Served with Regional Garnishes, Crusty Baguettes, Crackers, Rosemary Focaccia, Fresh and Dried Fruits

TAPAS

Chick Pea Salad, Marinated Olives, Carrot and Feta Salad, Hummus, Eggplant Caviar and Roasted Mushrooms, Served with Crispy Pita Chips and Fresh Baked Breads

PASSED HORS D' OEUVRES (Please Select Four)

- Curried Chicken Satay with peanut dipping sauce

APPETIZER (Please Select One)

Chefs Selected Amuse Bouche

- Hearts of Romaine Caesar with Focaccia Croutons and Shaved Grana Cheese
- Arugula Salad with Prosciutto di Parma Toasted Pine Nuts, Grated Parmesan Reggiano and Lemon Vinaigrette
- Baby Spinach Salad, Shaved Red Onions, Toasted Pecans, Maytag Blue Cheese and Grapefruit Vinaigrette
- Italian Wedding Soup
- Lobster Bisque
- Antipasti of Grilled Vegetables, Cured Italian Meats & Cheeses
- Lobster Agnolotti in a Sherry Cream Sauce with Toasted Pistachios

INTERMEZZO

Seasonal Selection of Sorbet Garnished with Fresh Mint

ENTREES (Please Select Two)

- Atlantic Salmon with a Green Olive Tapenade
- Roasted Georges Bank Swordfish served with Lemon Caper Butter
- Pan Roasted Pork Tenderloin with Roasted Porcini Demi Glace
- Center Cut Filet of Beef Topped with a Foie Gras Sauce
- Prime Black Angus Sirloin Steak Slow Roasted with a Port Wine Reduction
- Roasted Statler Chicken Breast Crusted with Fresh Garden Herbs & Topped with a Lobster and Chive Sauce
- Roasted Rack of Lamb with a Mint Infused Demi Glace
- Pan Seared Diver Scallops Topped with Tomato & Parsley



- Scallops and Bacon
- Antipasto Skewer
- Mini Crab Cakes with Sweet & Spicy Honey Mustard
- Poached Shrimp with a French Cocktail Sauce
- Spinach & Feta Triangles
- Beef Slider, Gorgonzola, Caramelized Onions & Roasted Tomato Ketchup
- Grilled Flat Bread with Fresh Mozzarella, Sliced Plum Tomatoes and Fresh Basil
- Mini Lobster Wellington
- Pork and Mushroom Potstickers
- Smoked Salmon Salad with Crispy Capers
- Crispy Parmesan Artichoke Hearts

All Entrées accompanied by Chefs Selection of Starch & Seasonal Vegetable

115.00 Per Person

COMBINATION ENTREES UPGRADES

(Please select one Entrée Below)

Petite Filet of Beef and Atlantic Salmon Fillet

120.00 Per Person

Petite Filet of Beef and Native Lobster Tail

125.00 Per Person

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WEDDING PACKAGES - ENHANCEMENTS

Creative Offerings to Enhance Your Hors D' oeuvres. Presentation Prior to or Following Dinner Service (Offered as accompaniment to Dinner only)

BAY SCALLOP SAUTÉ

Fresh Scallops Sautéed with Garlic, Tomatoes, White Wine, Lemon, Butter Basil & Parsley Presented in Tiny Phyllo Cups

9.00 Per Person

THAI CURRY SHRIMP

Sweet Baby Shrimp with Bamboo Shoots, Scallions, Snow Peas and Mushrooms with Rice Noodles and Spicy Red Curry Sauce

10.00 Per Person

ASSORTED RAW BAR

To Include East Coast Oysters and Littleneck Clams on the Half Shell, Prince Edward Island Mussels Steamed in Garlic and Vermouth, Chilled Seafood 'Martinis' and Jumbo Shrimp Cocktail with Horseradish Dipping Sauce

13.00 Per Person

A TASTE OF SPAIN

Traditional Paella with Clams, Mussels, Shrimp, Chicken and Chorizo over Saffron Rice

10.00 Per Person

DESSERT EMBELLISHMENTS

Chocolate Coins Personalized with Bride and Groom's Initials

4.00 Per Piece

Dessert Bar to include an array of mini desserts

6.00 Per Guest

Chocolate Dipped Strawberries Presented at Each Guest

Table

1.75 Per Guest

Viennese Pastry Station

10.50 Per Guest

European Chocolate Fountain

10.50 Per Guest

LATE NIGHT SNACKS

Pulled Pork Sliders

Mini Hamburgers with accompaniments

Chicken Fingers

Fried Mozzarella Sticks

Chicken Quesadillas

34.00 Per Dozen

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- SEAFOOD

Minimum order Two dozen per item

Seafood Hors d' oeuvres Selections
37.00 Per Dozen

Traditional Jumbo Gulf Shrimp Cocktail
with Horseradish Cocktail Sauce

Tuna Tartar & Cucumber Salad
on a Crispy Wonton

Petite Maine Lobster Salad Roll

Duck Trap Farm Smoked Salmon
on a Yukon Potato Chip with Dill Sour Cream

California Sushi Maki Roll
with Wasabi and Pickled Ginger

Pecan wood Smoked Maine Mussels
with Thyme Mustard

Maine Lobster Salad Tossed with Lemon Aioli
served on a Belgian Endive Leaf

Mini Cod Cakes
with Chipotle Remoulade

**Sweet and Spicy Raspberry Habenero Glazed
Grilled Shrimp Skewers**

Chilled Grilled Jumbo Shrimp
with Bloody Mary Dipping Sauce

Spicy Tuna Sushi Maki Roll
with Wasabi and Pickled Ginger

Mini Lump Crab Cakes
with Sweet and Hot Mustard Sauce

Black & White Sesame Seared Ahi Tuna
with Asian Slaw on a Crispy Wonton

Jumbo Sea Scallops and Snow Peas
wrapped in Apple wood Smoked Bacon

Chilled Spicy Lime Shrimp Ceviche Spoons

Caviar filled Roasted Bliss Potatoes
with Sour Cream

Thai Shrimp Lettuce Wraps
with Soy Ginger Dipping Sauce

Sesame Seared Diver Scallops
on a Crispy Wonton Skin Topped with Asian Slaw

Crispy Lobster and Corn Quesadillas
served with Avocado Salsa

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- POULTRY

Minimum order Two dozen per item

Poultry Hors d'oeuvres Selections

35.00 Per Dozen

Curried Chicken Salad

with Red Grapes on a Crispy Pita Chip

Chinese Spiced Duck Breast

with Hoisin Mayonnaise on a Crostini

Pecan wood Smoked Turkey Breast

with Cranberry Orange Chutney on a Multigrain Crostini

Mini Tostada Topped with Lime Marinated Chicken

and Avocado Salsa

Crispy Sweet Soy Glazed Chicken Wings

Pistachio Crusted Chicken Bites

served on a Pipette with Curry Sauce

Crispy Coconut Chicken Bites

with Pineapple Ketchup

Maple Leaf Smoked Duck Breast

with Vermont Goat Cheese Spread on a Sweet Potato Chip

Chicken Sate Skewers

with Spicy Thai Peanut Sauce

Greek Grilled Chicken, Spinach and Feta Cheese

in a Phyllo Tartlet

Double Crispy Fried Szechwan Chicken Wings

Grilled Jamaican Jerk Chicken Skewers

with Mango Sauce

Sweet & Spicy Habañero Glazed Chicken Wings

Hickory Smoked Chicken with Black Bean & Corn Salsa

in a Corn Tortilla Cup

Thai Chicken Lettuce Wraps

with Spicy Peanut Dipping Sauce

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- MEAT

Minimum order Two dozen per item

Meat Hors d'oeuvres Selections
36.00 Per Dozen

Peppered Beef Tenderloin
with Stilton Bleu Cheese on Sour Dough Crostini

Beef Sliders
Gorgonzola, Caramelized Onions & Roasted Tomato
Ketchup

Mini Kobe Cheeseburgers
on Sesame Brioche Bun

Thai Beef Salad
served on a Cucumber Cup

Beef Carpaccio
with EVOO and Shaved Reggiano Parmesan Cheese on a
Crostini

Mongolian Beef Sticks
with Tangerine Dipping Sauce

Asian Pork & Vegetable Lettuce Wrap
served with a Thai Peanut Sauce

Dijon Encrusted Baby Colorado Lamb Chops

Mini Lamb Kabobs
rubbed with Rosemary and Dijon Mustard

Southwestern Egg Roll
with Black Beans & Chicken and Cilantro Cream

BBQ Pork & Sweet Onion Marmalade
on a Crostini

Moroccan Curried Mini Lamb Kabobs
with Tzatziki (cucumber yogurt sauce)

Mini Asian Beef Roulade
with Red Pepper & Asparagus

Lamb Sliders
with Chipotle Aioli and Baby Greens

Pork Shu Mi (Chinese steamed dumpling)
with Soy Dipping Sauce

Crispy Fried Pork Spring Rolls
with Mae Ploy Sweet Chili Dip

**Fingerling Potatoes Filled with Roquefort Cream and
Bacon**

Italian Sausage Stuffed Mushrooms

Fresh Figs with Gorgonzola Spread
wrapped with Prosciutto

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- VEGETARIAN

Minimum order Two dozen per item

Vegetarian Hors d'oeuvres Selections
36.00 Per Dozen

Fresh Mozzarella, Grape Tomato, and Basil Leaf Skewers

Vietnamese Fresh Spring Rolls
with Spicy Dipping Sauce

Traditional Potato Latkes
served with Apple Compote

Crispy Pita Triangles
with Roasted Red Pepper Hummus and Baba Ghanoush

Grilled Flat Bread
with Fresh Mozzarella, Sliced Plum Tomatoes, and Fresh Basil

Cold Steamed Asparagus Spears
wrapped with Fire-Roasted Red Peppers

Gazpacho Shooter with Cucumber Salsa

Individual Crudités
served with Caramelized Onion Dip

Spinach & Feta Phyllo Spanakopita

Grilled Vegetable Quesadilla
with Monterey Jack Cheese and tomatillo Salsa

Southern Style Scallion & Jalapeño Hush Puppy
with Maple Cream

Crispy Fried Spring Rolls
with Mae Ploy Sweet Chili Dip

Spinach and Boursin Stuffed Mushroom Caps

Wild Mushroom & Boursin Cheese Phyllo Tart

Sweet Potato Pancakes Served
with Vermont Maple Cream

Baked Anjou Pear & Brie Purses

Shiitake Mushroom & Cilantro Baton
with Hoisin Dipping Sauce

Baked Figs
topped with Crumbled Gorgonzola Cheese

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WEDDING RECEPTIONS - RECEPTION ITEMS

Trays accommodate 50 people for a one hour reception (6-8 pieces per person)

Boutique Farm House Cheese Board

Imported, Domestic, and Small Batch Cheese
Accompanied by a Selection of Cascading Crackers,
Crusty French Breads
300.00 Each

Hearty Tuscan Bread Board

A Variety of Crusty Freshly Baked Breads Served on a
Cutting Board with Toppings of Pureed Roasted Garlic,
Kalamata Olive Tapenade, Sun Dried Tomato Pesto, White
Bean and Rosemary puree, and Grilled Eggplant Caponata
215.00 Each

Artfully Arranged Seasonal Fruit Display

Accents of Exotic Fruits and Fresh Berries
295.00 Each

Chilled Seafood Display

A variety of raw and cooked shellfish to include: shrimp,
mussels, clams, oysters and crab claws, with cocktail
sauce, mignonette, and sweet and hot mustard sauce.
550.00 Each

Warm Spinach and Artichoke Dip

Served with assortment of raw vegetables, pita chips, and
crusty baguettes
200.00 Each

Traditional Garden Fresh Vegetable Crudités

Your Choice of Herb, Artichoke Parmesan or Caramelized
Onion Dip – Also available with Grilled Vegetables
295.00 Each

International & Domestic Cheese Display

Garnished with Fresh Fruit and Served with Assorted Crackers
and Sliced French Baguettes
295.00 Each

Middle Eastern Display

Traditional Hummus, Baba Ghanoush, and Fresh Tabbouleh
accompanied by Roasted Red Peppers & Onions, Grilled
Eggplant, Kalamata Olives, and Served with Fresh Pita
Triangles and Crispy Pita Chips
255.00 Each

Antipasto

Imported Sharp Provolone, Sweet & Hot Capicola, Genoa
Salami, prosciutto, Marinated Mushrooms & Artichoke Hearts,
Fire Roasted Red Peppers, Basil Tomatoes, and Black
Kalamata Olives,
245.00 Each

Smoke House Display

Duck Trap Farms Smoked Salmon, Apple wood Smoked Trout,
North Atlantic Bluefish, Maine Mussels, Smoked Sausages and
Cheeses Served with Crackers, Breads, and Traditional
Chopped Garnishes
315.00 Each

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



WEDDING RECEPTIONS - ACTION STATION

To Enhance your Menu

Shrimp Scampi Bar

Tender Jumbo Gulf Shrimp Sautéed with Plum Tomatoes, Garlic, Butter, Fresh Squeezed Lemon, Capers and White Wine Served Over Al Dente Linguine and Accompanied by Crispy Garlic Bread and Grated Parmesan

14.00 Per Person

Italian Pasta Station

Freshly Prepared Tomato Basil Sauce Garnished with Roasted Red Peppers & Onions; Alfredo Cream Sauce Garnished with Broccoli Florets with Penne, Linguini, tortellini and Grilled Chicken Breast, Sweet Italian Sausage and Freshly Grated Parmesan Cheese

10.00 Per Person

Sushi and Sashimi Station

California Rolls, vegetable rolls, spicy tuna rolls, Shrimp Nigeri, Ahi Sashimi, Unagi
Accompanied by pickled ginger, soy sauce and wasabi

16.00 Per Person

Asian Noodle Bar

Chinese Lo-mein and Soba Noodles Wok Stir Fried with Choice of:

Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, an assortment of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots, and Water Chestnuts Served in a Chinese Take-out Container with Disposable Chopsticks and Sriracha Hot Sauce to Spice it Up!

12.00 Per Person

Smashed Potato Martinis

Yukon mashed Potatoes with the Following Toppings: apple wood smoked bacon, green onions Cabot Cheddar Cheese, Crumbled Bleu Cheese, Roasted Garlic Cloves, Roasted Red Peppers, and Sour Cream Served in a Martini Glass

6.00 Per Person

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



WEDDING RECEPTIONS - CARVING STATION

May Only Be Purchased as an Enhancement to a Buffet or Cocktail Reception

Roast Turkey (serves 50)

served with Cranberry Sauce, Mushroom Gravy and
Cocktail Rolls

245.00 Each

Cedar Plank Salmon (serves 15-20)

with Saffron Aioli, Capers and Onions

145.00 Per Side

Whole Roasted Suckling Pig

With Hoisin

450.00 Each

Steamship Baron of Beef (serves 125-150)

with Horseradish Cream, Dijon Mustard and Natural Au Jus,
Cocktail Rolls

650.00 Each

Herb-crusted Prime Rib (serves 20-25)

with Horseradish Cream, Dijon Mustard and Natural Au Jus,
Cocktail Rolls

365.00 Each

Maple Glazed Country Ham (serves 50)

Honey Mustard, and Cocktail Rolls

265.00 Each

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BAR & WINE - HOSTED BAR

A \$50 Bartender fee per bar will be assessed should the bar revenue be less than \$300 per bar

Call Brands
6.00 Per Drink

Premium Brands
6.75 Per Drink

Domestic Beer
4.25 Per Drink

Imported Beer
5.00 Per Drink

House Wine
6.00 Per Drink

Cordials
6.00 Per Drink

Soft Drinks
2.95 Per Drink

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BAR & WINE - CASH BAR

A \$50 Bartender fee per bar will be assessed should the bar revenue be less than \$300 per bar

Call Brands
6.25 Per Drink

Premium Brands
7.00 Per Drink

Domestic Beer
4.25 Per Drink

Imported Beer
5.25 Per Drink

House Wine
6.25 Per Drink

Cordials
6.25 Per Drink

Soft Drinks
3.00 Per Drink

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BAR & WINE - PACKAGE BARS

Call Brands

One Hour \$21.00
Two Hours \$25.00
Three Hours \$29.00
Four Hours \$33.00
Five Hours \$37.00

Keg of Domestic Beer
400.00 Per Keg

Premium Brands

One Hour \$26.00
Two Hours \$31.00
Three Hours \$36.00
Four Hours \$41.00
Five Hours \$46.00

Keg of Imported Beer
450.00 Per Keg

Champagne Toast
3.95 Per Person

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BAR & WINE - WINE LIST

Sparkling & White Wines

Champagne

Segura Viudas, Spain \$24.00

Schramsberg, Napa, CA \$40.00

Chardonnay

Salmon Creek, Sonoma, CA \$28.00

Kendall-Jackson, "Vintner's Reserve", CA \$38.00

Other White Wines

Salmon Creek, White Zinfandel, CA \$28.00

Oyster Bay, Sauvignon Blanc, New Zeland \$35.00

Pighin, Pinot Grigio, Italy \$35.00

Heinzeifel "Shine", Riesling, Germany \$35.00

Ecco Domani, Moscato, Italy \$35.00

Red Wines

Cabernet Sauvignon

Salmon Creek, Sonoma, CA \$28.00

Kendall-Jackson, California \$45.00

Other Red Wines

Salmon Creek, Pinot Noir, CA \$28.00

Salmon Creek, Merlot, CA \$28.00

Nine Stones, Shiraz, Australia \$35.00

Angelina, Merlot, Sonoma, CA \$35.00

Alta Vista, Malbec, Argentina \$45.00

Priced Per Bottle

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



DAY AFTER BRUNCH - BUFFET

Lazy Day Brunch

Sliced and Whole Fruit, Baby Spinach Salad with Gorgonzola and candied pecans, Smoked Atlantic Salmon Display to include Chopped Eggs, Onions and Capers, Eggs Benedict, Double-smoked Bacon, Sausage Links, Home Fries, Apple Crepes, Sautéed Chicken Breast with wild mushroom Marsala sauce, Garlic and Herb Marinated Sirloin, Herb Roasted New Potatoes and Seasonal Vegetables, Dessert Display

38.00 Per Person

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.