

Silver Wedding Reception Package

INCLUDES

Use of Ballroom for Five Hours Four Hour Open Bar -Wine, Beer & Soft Drinks Bridal Suite with Complimentary Champagne White Linens & Napkins Room set up to Guest Specifications Redcoat Wait Staff Coffee Station or Coffee Service Cake Cutting Complimentary Parking Coat Check (Seasonal)

> HORS D'OEUVRES Please Select One

CHEESE & CRACKER DISPLAY FRUIT DISPLAY VEGETABLE DISPLAY

> FIRST COURSE Please Select One

MINESTRONE CHICKEN with Orzo Tender Mixed Mesclun Greens with Grape Tomatoes & Sliced Red Onions with Balsamic Vinaigrette Classic Caesar Salad

SERVED with WARM DINNER ROLL & BUTTER

ENTRÉE Please Select One

PEPPERCORN CRUSTED SLICED SIRLOIN with Seasoned Au Jus Chicken Marsala with mushroom & wine sauce Broiled Flounder with Lemon Butter Sauce

CHEF'S SELECTION *of* SEASONAL VEGETABLE & POTATO DU JOUR

\$65.00 PER PERSON

CREATE A DUET PLATE FROM THESE OPTIONS FOR AN ADDITIONAL \$12.00 PER PERSON

Pricing based on Paradise Ballroom, which seats up to 120 persons. Packages may be upgraded to the Main Ballroom with an additional \$2,500.00 plus tax.



Gold Wedding Reception Package

INCLUDES

Use of Ballroom for Five Hours Four Hour Open Bar -Wine, Beer & Soft Drinks Bridal Suite with Complimentary Champagne White Linens, Chair Covers & Napkins Room set up to Guest Specifications Redcoat Wait Staff Coffee Station or Coffee Service Champagne Toast Cake Cutting Complimentary Parking Coat Check (Seasonal)

> Hors D'OEUVRES Please Select Two

Swedish Meatballs, Sweet & Sour Meatballs or Meatballs Marinara Fruit Display Spinach & Artichoke Dip with Sliced Baguette

> FIRST COURSE Please Select One

Minestrone

CHICKEN with ORZO TOMATO BASIL TENDER MIXED MESCLUN GREENS with GRAPE TOMATOES & SLICED RED ONIONS with BALSAMIC VINAIGRETTE CLASSIC CAESAR SALAD

SERVED with WARM DINNER ROLL & BUTTER

ENTRÉE Please Select Two

BEEF TENDERLOIN SERVED with CABERNET REDUCTION CHICKEN FLORENTINE STUFFED with BABY SPINACH & BOURSIN SEARED PORK TENDERLOIN SERVED with a CITRUS CILANTRO RELISH

CHEF'S SELECTION *of* SEASONAL VEGETABLE & POTATO DU JOUR

Dessert

PETIT FOURS DISPLAY

\$90.00 PER PERSON

CREATE A DUET PLATE FROM THESE OPTIONS FOR AN ADDITIONAL \$15.00 PER PERSON

Pricing based on Paradise Ballroom, which seats up to 120 persons. Packages may be upgraded to the Main Ballroom with an additional \$2,500.00 plus tax.



Platinum Wedding Reception Package

INCLUDES

Use of Ballroom for Five Hours Four Hour Open Bar -Wine, Beer & Soft Drinks Bridal Suite with Complimentary Champagne Coordinating Colored Floor Length Linens or Overlays Premium Linen Napkins & Chair Covers with Coordinating Sashes Room set up to Guest Specifications Redcoat Wait Staff Coffee Station or Coffee Service Champagne Toast Cake Cutting Complimentary Parking Coat Check (Seasonal)

> Hors D'OEUVRES Please Select Three

PASSED HORS D'OEUVRES LAMB CHOP LOLLIPOPS ASPARAGUS FILLO *with* ASIAGO CHEESE CALM CASINO SERVED *in* SHELL

DISPLAYED HORS D'OEUVRES Smoked Salmon Platter International Cheese Board Tomato Bruschetta

FIRST COURSE Please Select One Soup & One Salad

SOUP

Minestrone Chicken *with* Orzo Tomato Basil Lobster Bisque SALAD CLASSIC CAESAR SALAD TENDER MIXED MESCLUN GREENS with GRAPE TOMATOES & SLICED RED ONIONS with BALSAMIC VINAIGRETTE SPINACH SALAD with GOAT CHEESE & SMOKED BACON with DIJON VINAIGRETTE GREEK SALAD with KALAMATA OLIVES, FRESH TOMATOES, CUCUMBERS, OREGANO, & FETA CHEESE with OIL AND VINEGAR

SERVED with WARM DINNER ROLL & BUTTER

ENTRÉE Please Select Two

SLICED BEEF TENDERLOIN SERVED WITH CABERNET REDUCTION OR BÉARNAISE SAUCE DIJON CRUSTED FILET OF SALMON CHICKEN PICATA *with* CAPERS

& Lemon Butter Wine Sauce Maryland Crab Cakes Butterflied Jumbo Coconut Shrimp

CHEF'S SELECTION *of* SEASONAL VEGETABLE & POTATO DU JOUR

DESSERT

CHOCOLATE COVERED STRAWBERRIES

\$125.00 PER PERSON

CREATE A DUET PLATE FROM THESE OPTIONS FOR AN ADDITIONAL \$18.00 PER PERSON

Pricing based on Paradise Ballroom, which seats up to 120 persons. Packages may be upgraded to the Main Ballroom with an additional \$2,500.00 plus tax.

ALL PRICES SUBJECT TO 20% GRATUITY, 6% VIRGINIA STATE TAX, AND 4 % ARLINGTON MEAL TAX; ABOVE PRICING EXCLUDES VENUE RENTAL FEES