

Silver Wedding Reception Package

— \$75.00 per person —

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

· MINISTRONE

· 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

· PRIME RIB OF BEEF

· CHICKEN MARSALA *with* MUSHROOM & WINE SAUCE

· BROILED FLOUNDER *with* LEMON BUTTER SAUCE

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

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.*

Gold Wedding Reception Package

— \$95.00 per person —

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

· MINISTRONE

· 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

· 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

Create a Duet Plate from these options
for an additional **\$15.00** per person

DESSERT

PETTIT FOURS DISPLAY

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Platinum Wedding Reception Package

— \$130.00 per person —

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 from
hors d'oeuvres selection menu*

FIRST COURSE

Please select One Soup & One Salad

SOUP

- MINISTRONE
- 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

- 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

\$35.00 PER PERSON

CREATE A DUET PLATE FROM THESE OPTIONS FOR AN
ADDITIONAL **\$22.00 PER PERSON**

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