



Wedding Packages



Wedding Packages

Wedding Package

All package pricing includes displayed cocktail hour hors d'oeuvres, four hour open house brand bar and a complimentary champagne toast for each guest.

Cocktail Hour Displays - Choice of Three

Vegetable Crudit  Display

Assortment of Seasonal Vegetables served with Homemade Dipping Sauces

Artisan Cheese and Charcuterie Display

Assortment of Domestic and Imported Cheeses along with Italian Meats, Crackers and Homemade Dijon Mustard

Fresh Fruit Display

Assortment of Seasonal Fruits served with a variety of Homemade Dipping Sauces

Insalata Caprese Display

Tomato and Mozzarella skewers with Fresh Basil and Balsamic drizzle

Canape Display

Pico di Gallo, Welsh Rarebit, Spinach and Artichoke Dip, Tzatziki Dip, Roasted Red Pepper Hummus and Smoky Bacon Horseradish Dip served with Tortilla Chips and Crostini

Additional Displays

Seafood Cold Display (includes 100 pieces of each item) Market Price

Little Neck Clams, Oysters on the Half Shell and Stone Crab Claws

Seafood Hot Display (includes 100 pieces of each item) Market Price

Clams Casino, Oyster Bienville and Australian Green Lip Mussels Au Gratin

Shrimp Cocktail Display (quantities of 50 each order) Market Price

Small Shrimp (26/30)

Medium Shrimp (21/25)

Large Shrimp (16/20)

Jumbo Shrimp (8/12)

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Passed Hors d'Oeuvres

Passed Hors d'Oeuvres

Each selection includes one piece per person

Tier 1 Choice of 3 for \$5.75 per person

Fried Ravioli Shooters with Marinara Sauce
Vegetable Spring Rolls with Thai Chili Sauce
Mushrooms stuffed with Sausage and Cream Cheese
Bourbon Glazed Chicken Satays
Andouille Sausage and Cheese Puffs
Smoked Gouda Arancini with Marinara Sauce

Tier 2 Choice of 3 for \$7.75 per person

Red Pepper Jelly and Cheese Cups
Buffalo Spring Rolls with Creamy Blue Cheese Sauce
Chicken Flautas with Fundido Sauce
Beef and Bleu Pastry Cups with Creamy Horseradish Sauce
Mushrooms stuffed with Shrimp
Tomato and Basil Bruschetta

Tier 3 Choice of 3 for \$9.75 per person

Scallops wrapped in Bacon with Maple Glaze
Crunchy Coconut Shrimp with Wasabi Cocktail Sauce
Maryland Crab Cakes with Sriracha Aioli
Mini Beef Wellington with Creamy Horseradish Sauce
Clams Casino
Baby Lamb Chops with Mint Demi-Glace
Chicken Caprese
Brie with Raspberry and Almonds in Fillo

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Plated Packages

Plated Packages

All meals are accompanied with your choice of salad, vegetable, side, assorted rolls with herb whipped butter, freshly brewed coffee, hot tea and open house brand bar for four hours

Salad - Choice of One

Vernon Salad

Mixed Greens with Tomatoes, Cucumbers, Red Onion, Asiago Cheese, Herb Croutons and Balsamic Vinaigrette Dressing

Caesar Salad

Romaine with Creamy Caesar Dressing, Asiago Cheese and Herb Croutons

Spinach Salad

Fresh Baby Spinach, Red Onion, Bacon, Smoked Bleu Cheese and Warm Bacon Dressing

Greek Salad

Romaine, Kalamata Olives, Feta Cheese, Red Onion, Tomatoes and Oregano Basil Lemon Vinaigrette Dressing

Soups - \$2.00 per person

Pasta E Fagioli

Traditional local favorite of Beans and Pasta

Cream of Broccoli

Fresh Broccoli combined with Cheddar Cheese in a rich creamy sauce

Italian Wedding

Greens, Rice and Meatballs in Chicken Broth seasoned with Oregano, Garlic and Basil

Seafood Bisque

Scallops, Shrimp and Crabmeat in a rich and creamy Seafood Stock scented with Tarragon and Sherry



Plated Packages...
continued

Entrees

Please select three entrees and one vegetarian option

Grilled Vegetable and Tofu Skewers \$42.00 per person (vegetarian and gluten free)
Marinated grilled Vegetables and Tofu served over a bed of Jasmine Rice

Pasta Primavera \$42.00 per person (vegetarian)
Penne Pasta topped with fresh Vegetables in a creamy Garlic Sauce

Autumn Stuffed Chicken \$46.00 per person
Chicken Breast stuffed with Apple-Bread Stuffing topped with a light Chicken Demi-Glace Sauce

Chicken Romano \$47.00 per person
Chicken Breast with Broccoli and Mozzarella Cheese with a White Wine Cream Sauce

Chicken Saltimbocca \$48.00 per person
Chicken Breast topped with Prosciutto and Mushrooms in a Red Wine Tomato Sauce served over Greens

Baked Boston Haddock \$48.00 per person
Fresh Haddock baked with a Parmesan Crust and topped with a White Wine Cream Sauce and Garlic Butter

Filet of Salmon \$52.00 per person
Salmon with Cajun Seasonings topped with Mango Salsa

Prime Rib of Beef Au Jus (12 oz.) \$58.00 per person
Prime Rib served with Au Jus

Filet Mignon (8 oz.) \$60.00 per person
Filet served with a Mushroom Demi-Glace

Beef Wellington \$62.00 per person
Grilled Tenderloin wrapped in a Cremini Mushroom Duxelle and a Puff Pastry

Rack of Lamb \$62.00 per person
Lamb Herb Crusted and served with a Red Wine Demi-Glace

Add On To Any Entree

Four Large Marinated Grilled Shrimp Market Price
Lobster Tail Market Price

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Plated Packages...
continued

Vegetable Options

Please select one per entrée

Mixed Roasted Vegetables

Sautéed Green Beans

Sautéed Broccoli and Cauliflower

Honey Glazed Carrots

Side Options

Please select one per entrée

Oven Roasted Potatoes

Potatoes Romanoff

Creamy Wild Rice

Twice Baked Potato



Platinum Plated Packages

Platinum Plated Package \$80.00 per person

Includes:

- Open Premium Brand Bar for Four Hours
- One passed Hors d' Oeuvres from Tier One
- Choice of Three Cocktail Hour Displays
- Chair Covers and Choice of Sash
- Ultimate Dessert Station

Salad - Choice of One

Vernon Salad

Mixed Greens with Tomatoes, Cucumbers, Red Onion, Asiago Cheese, Herb Croutons and Balsamic Vinaigrette Dressing

Caesar Salad

Romaine with Creamy Caesar Dressing, Asiago Cheese and Herb Croutons

Seafood Entrees - Choice of One

Baked Boston Haddock

Fresh Haddock baked with a Parmesan Crust and topped with a White Wine Cream Sauce and Garlic Butter

Filet of Salmon

Salmon with Canjun Seasoning and topped with Mango Salsa

Honey Citrus Shrimp or Garlic Butter Shrimp

Eight Large Shrimp marinated and grilled and served over a bed of Jasmine Rice

Chicken Entrees - Choice of One

Chicken Romano

Chicken Breast topped with Broccoli and Mozzarella Cheese with a White Wine Cream Sauce

Chicken Saltimbocca

Chicken Breast with Prosciutto and Mushrooms in a Red Wine Tomato Sauce

Autumn Stuffed Chicken

Chicken Breast stuffed with Apple-Bread Stuffing topped with a light Chicken Demi-Glace Sauce

Beef Entrees – Choice of One

Prime Rib of Beef Au Jus (12 oz.)

Prime Rib served with Au Jus

Filet Mignon (8 oz.)

Filet served with a Mushroom Demi-Glace

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Platinum Plated Packages...
continued

Vegetarian Entrees - Choice of One

Grilled Vegetable and Tofu Skewers

Marinated grilled Vegetables and Tofu served over a bed of Jasmine Rice

Pasta Primavera

Penne Pasta topped with fresh Vegetables in a creamy Garlic Sauce

Grilled Cauliflower Steak

Seasoned with a Lemon Garlic Sauce served over a bed of Jasmine Rice

Vegetable Options

Please select one per entrée

Mixed Roasted Vegetables

Sautéed Broccoli and Cauliflower

Sautéed Green Beans

Honey Glazed Carrots

Side Options

Please select one per entrée

Oven Roasted Potatoes

Potatoes Romanoff

Creamy Wild Rice

Twice Baked Potato



Silver Buffet

Buffet Dinner Packages

All meals are accompanied with your choice of salad, vegetable, side, assorted rolls with herb whipped butter, freshly brewed coffee, hot tea and open house brand bar for four hours

Silver Buffet \$54.00 per person

Salads - Includes Three
Crisp Garden Salad with a selection of Dressings
Tomato Cucumber Salad
Antipasto Salad

Side - Includes One
Oven Roasted Potatoes

Vegetables - Choice of One
Sautéed Green Beans
Honey Glazed Carrots

Pasta - Choice of One
Penne Pasta with Marinara, Vodka or Alfredo Sauce

Entrée - Choice of One
Italian Sausage with Peppers and Onions or Andouille Sausage with Peppers and Onions

Entrée - Choice of One
Sundried Tomato Chicken Breast
Baked Italian Chicken
Artichoke and Red Pepper, Hollandaise Chicken

Entrée - Choice of One
Beef Tips served with Mushrooms in a rich Brown Gravy
Pork Loin with Apple Stuffing

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Gold Buffet

Gold Buffet \$58.00 per person

Salads - Choice of Two

Crisp Garden Salad with a selection of Dressings
Caesar Salad with Asiago Cheese and Herb Croutons
Spinach, Apple and Walnut Salad with Poppy Seed Dressing
Broccoli Salad

Sides - Choice of One

Creamy Wild Rice
Oven Roasted Potatoes
Oven Roasted Sweet Potatoes with Honey
Three Cheese Potato Au Gratin

Vegetables - Choice of One

Mixed Roasted Vegetables
Sautéed Broccoli and Cauliflower
Zucchini and Summer Squash

Pasta - Choice of One

Rigatoni
Cheese Ravioli
Wild Mushroom Ravioli

Sauce - Choice of One

Marinara Sauce
Alfredo Sauce
Creamy Marsala Wine Sauce
Creamy Pesto Sauce

Entrees - Choice of Three

Mediterranean Chicken Breast with Artichoke, Prosciutto and Feta Cheese topped with White Wine Sauce
Chicken Breast with Spinach, Provolone Cheese and Prosciutto topped with a Creamy Garlic Wine Sauce
Filet of Salmon with Cajun Seasoning and topped with Mango Salsa
Haddock Florentine with Spinach White Wine Cream Sauce
Roasted Pork Loin with Rosemary and Onion Pearls topped with Portabella Gravy
Beef Tips served with Mushrooms in a rich Brown Gravy

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Platinum Buffet

Platinum Buffet \$80.00 per person

Includes:

- Open Premium Brand Bar for Four Hours
- One Signature Drink
- One Passed Hors d' Oeuvres from Tier One or Tier Two
- Choice of Three Cocktail Hour Displays
- Chair Covers and Choice of Sash
- Prime Rib Carving Station

Salads - Choice of Two

Crisp Garden Salad with a selection of Dressings
Caesar Salad with Asiago Cheese and Herb Croutons
Tomato Cucumber Salad
Watermelon, Mint and Feta Salad
Green Bean Mignonette

Sides - Choice of One

Mashed Potato Bar served with Butter, Sour Cream, Cheese, Bacon, Scallions and Gravy
Sweet Mashed Potato Bar served with Butter, Candied Pecans, Marshmallows and Brown Sugar

Vegetables - Choice of One

Mixed Roasted Vegetables
Roasted Root Vegetables
Maple Bacon Brussel Sprouts
Loaded Cauliflower

Pasta - Choice of One

Stuffed Cheese Manicotti
Cheese Ravioli
Wild Mushroom Ravioli

Sauce - Choice of One

Marinara Sauce
Alfredo Sauce
Creamy Marsala Wine Sauce
Creamy Pesto Sauce

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Platinum Buffet...
continued

Entrees - Choice of Three

Mediterranean Chicken Breast with Artichoke, Prosciutto and Feta Cheese topped with a Creamy Wine Sauce

Chicken Saltimbocca with Prosciutto and Mushrooms in a Red Wine Tomato Sauce served over Greens

Chicken Florentine topped with Spinach in a Creamy White Wine Sauce

Filet of Salmon with Cajun Seasoning and topped with Mango Salsa

Shrimp Scampi sautéed with Garlic, White Wine, Herbs and Lemon Butter served over Bowtie Pasta

Boston Baked Haddock with Crab and Panko Bread Crumbs topped with a Lemon Butter Sauce

Bang Bang Chicken or Shrimp tossed in a Tangy Cream Sauce

Beef Tips served with Mushrooms in a rich Brown Gravy

Late Night Station - Choice of One

Munchie Station - Mini Beef Sliders, Mini Pulled Pork Sliders, Mini Hot Dogs and Waffle Fries

Pizza Station - Cheese Pizza, Garlic Pizza and Pepperoni Pizza served with Ranch and Blue Cheese



Stations

Stations

To be ordered for cocktail hour, during dinner or late night

Carving Station – priced per item

Roasted Turkey Breast - \$4.00 per person

Served with Gravy and Cranberry Sauce

Pork Tenderloin - \$4.00 per person

Served with Gravy and Cranberry Compote

Old Fashion Bone in Ham - \$5.00 per person

Served with Gravy, Brown Sugar Sauce and Dijon Mustard

Steamship Roast of Angus Beef - \$5.00 per person

Served with Gravy and Port Wine Sauce

Roast Tenderloin of Beef - \$7.00 per person

Served with Gravy and Herb Butter Sauce

Prime Rib - \$8.00 per person

Served with Gravy, Horseradish Sauce and Au Jus

Pasta Station - \$5.00 per person

Garlic Bread and Assorted Rolls

Penne, Fusilli and Cheese Tortellini

Marinara, Alfredo and Pesto Cream Sauce

Grated Parmesan Cheese, Mushrooms, Roasted Broccoli, Peas and Caramelized Onions

Mashed Potato Station - \$5.00 per person

Mashed White and Mashed Sweet Potatoes piped into Martini Glasses served with Butter, Sour Cream, Cheese, Bacon, Scallions, Gravy, Candied Pecans, Marshmallows and Brown Sugar

Antipasto Station - \$5.00 per person

Field Greens with Prosciutto, Genoa Salami, Provolone, Asiago Cheese, Roasted Red Peppers, Roma Tomatoes and Cherry Peppers served with Balsamic Vinaigrette

French Fry Station - \$6.00 per person

Seasoned Curly Fries

Waffle Fries

Sweet Potato Fries

Served with Cheese Sauce, Gravy, Bacon, Jalapenos, Sour Cream, Chopped Onions, Mustard and Ketchup

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Stations continued

Pizza Station - \$6.50 per person

Cheese Pizza

Garlic Pizza

Pepperoni Pizza

Hawaiian Pizza

Served with Ranch, Blue Cheese and Wing Sauce

Nacho Station - \$6.50 per person

Shredded Chicken

Seasoned Ground Beef

Nachos

Served with Lettuce, Tomato, Sour Cream, Salsa, Jalapenos,
Guacamole and Chili Con Queso

Mac and Cheese Station - \$7.00 per person

Classic and Three Cheese Macaroni and Cheese

Served with Popcorn Chicken, Pulled Pork, Bacon, Fried Onions, Toasted Bread Crumbs
and Diced Tomatoes

Late Night Munchie Station - \$8.00 per person

Mini Beef Sliders

Mini Pulled Pork Sliders

Mini Hot Dogs

Waffle Fries

Cheese Sauce, Lettuce, Sliced Tomatoes and Ketchup

Cookie Bar - \$5.50 per person

Italian Wedding Cookies

Chocolate Chip Cookies

M&M Cookies

Peanut Butter Cookies

Maple Walnut Cookies

Snickerdoodle Cookies

Ice Cream Station - \$6.50 per person

Vanilla, Chocolate and Strawberry Ice-Cream

Served with Whipped Cream, Sprinkles, Chopped Peanuts, Cherries, Hot Fudge,
Caramel Sauce and Strawberry Topping



Stations continued

Cheesecake Station - \$7.00 per person

Assorted Sliced Cheesecakes and assorted Cheesecake Shooters
Served with Whipped Cream, Strawberry Sauce, Blueberry Topping, Cherry Topping,
Chocolate Sauce and Caramel Sauce

Ultimate Dessert Station - \$9.50 per person

Mini-Cannolis, Mini-Eclairs, Fruit Tarts, assorted Cheesecake Shooters,
Chocolate Mousse Cups, Lemon Mousse Cups and Petite Fours

Mini Wedding Cake Station - \$10.50 per person

Choice of three

Vanilla Cake with Vanilla Buttercream Frosting

Vanilla Cake with Raspberry filling and Lemon Buttercream Frosting

Vanilla Cake with Lemon filling and Vanilla Buttercream Frosting

Chocolate Cake with Raspberry filling and Chocolate Buttercream Frosting

Red Velvet Cake with Cream Cheese Frosting



Bar Packages

Bar Package Options

House Brand Bar - Included in Wedding Package

Champagne Toast for all guests

Mixers and House Brand Liquor

Wines – Cabernet Sauvignon, Chardonnay, White Zinfandel, Merlot and Riesling

Bottled Beer – Budweiser, Bud Light, Labatt's Blue, Blue Light and Coors Light

Premium Brand Bar - \$12.00 per person upgrade

Champagne Toast for all guests

Choice of one Signature Drink

Liquor – Grey Goose, Tito's, Absolute Citron, Absolute Vanilla, Absolute Mandarin,

Smirnoff Raspberry, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Malibu,

Jose Cuervo, JW Red, JW Black, Jim Beam Black, Jameson, Crown Royal, Jack Daniels,

Southern Comfort, Canadian Club, Seagram's 7, Dewar's White Label, Disaronno Amaretto,

Kahlua, Bailey's Irish Cream and Fireball Whiskey

Wines – Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Riesling and Moscato

Bottled Beer choice of five - Budweiser, Bud Light, Labatt's Blue, Blue Light, Coors Light, Heineken, Corona, Yuengling, Sam Adams and Michalob Ultra

Craft Beer - \$1.50-\$3.00 per person based on choice

Selection of local and national micro-breweries based on availability

Signature Drinks - \$2.00 per person, per drink

Blushing Bride – Peach Schnapps, Champagne and Grenadine

Wedding Cake – Vanilla Vodka, Malibu, Pineapple Juice and Grenadine

Apple of My Eye – Apple Pucker, Whiskey and Cranberry Juice

Honey I Do – Vodka, Midori, Pineapple Juice and Grenadine

Something New – Vodka, Club Soda and Chambord

Something Old – Whiskey, Bitters, Club Soda and Sugar Cube

Something Blue – Vodka, Ginger Ale and Blue Curacao

Champagne Bar - \$8.00 per person for cocktail hour

Includes Champagne, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Lemonade and fresh cut seasonal fruit

Martini Bar - \$8.00 per person for cocktail hour

Includes hand crafted Gin, Vodka, Tropical Fruits and a selection of Olives

Price does not include a 20% Service Charge or 8.75% NYS Sales Tax



Extra Touches

Extra Touches

Roll in Lunch for the Bridal Party - \$10.99 per person delivered to your room
(minimum of 10 people)

Selection of Deli Meats and Cheeses, assorted Bread and Rolls, Condiments, Homemade Mr. G's Chips, Fruit Platter, Freshly Baked Cookies and Brownies, Assorted Soft Drinks and Water.

Add Champagne Punch - \$35.99 per gallon

Private Breakfast Buffet - \$12.99 per person (minimum of 25 people)

Orange, Apple and Cranberry Juice

Fruit Salad

Muffins, Danishes, Croissants and Banana Bread

Yogurt Bar

Scrambled Eggs

Hickory Smoked Bacon and Sausage

Ham and Cheese Eggs or Broccoli and Roasted Red Pepper Eggs

Home Fries or Potatoes O'Brian

French Toast or Pancakes

Freshly Brewed Coffee and Hot Tea