



Wedding Package

Silver

A Bridal Suite

One Additional Overnight Accommodation for Bride and Groom
Honeymoon on us around the world, up to \$1,250 with IHG's rewards

Special Discounted Room Rate Reserved for Out-of-town Guests

Personal Maître D' Service throughout your Special Day

Complimentary Self-Parking

Direction Maps & Printed Menu

On-site Ceremony

Reception & Dinner

Five Hours Beer & Wine Bar

Cocktail Reception on our Pool Patio

Passed Hors D' Oeuvres with 8 Selections

Cold Display Station with 2 Selections

Hot Display Station with 2 Selections

Champagne Toast

5-Course Plated Dinner

Salad

Hot Appetizer or Cold Appetizer

Intermezzo

2 Choices of Entrée

Wedding Cake

After Dinner Sweet

At the table

Petit Fours

Hand Dipped Chocolate Strawberries

Seasonal Fruit Platter with Berries

Coffee Service

\$115 per person

Minimum 50 Guests

Please add 8.375% NYS Sales Taxes and 23% Service Charge

Passed Hors D' Oeuvres

Please Select 8 Items

Cold

Seafood

Wasabi Tuna on a Wonton Crisp
Smoked Salmon and Dill Cream Cheese Pinwheels with Caviar
Potato Pancakes with Smoked Salmon and Sour Cream
Crabmeat Salad in a Belgian Endive Cup

Meat

Rare Roast Tenderloin of Beef with Horseradish Cream
Curried Chicken Tartlet

Vegetable

Bleu Cheese and Fig Lollipops
Tomato and Basil Bruschetta with Goat Cheese
Cherry Tomatoes Stuffed with Chive Cream Cheese
Grape Tomato, House Made Mozzarella and Basil Skewers
Hummus on a Pita Crisp
Antipasto Skewers:
(Artichoke Hearts, Sundried Tomatoes, Fresh Mozzarella and Black Olives on a Skewer)



Malaysian Beef Satay



Baby Lamb Chops

Hot

Seafood

Coconut Shrimp
Mini Crab Cakes with Red Pepper Mayonaise
Bacon Wrapped Casino Shrimp

Meat

Mini Beef Wellington
Malaysian Beef Satay
Coconut Chicken
Chicken Dijon in Puff Pastry
Artichoke Filo Triangle

Vegetable

Spinach and Goat Cheese Flatbread
Brie en Croute with Spicy Walnuts
Vietnamese Spring Rolls with Soy Sesame Sauce
Wild Mushroom and Phyllo Pastry Triangles

Please add 8.375% NYS Sales Taxes and 23% Service Charge



Cold Display Stations

Please Select 2

Cheese and Fruit

International and Domestic Cheeses
Seasonal Fresh and Dried Fruit

Vegetable Crudités

Celery, Carrots, Broccoli, Fennel, Cucumber, Bell Peppers, Cherry Tomatoes
Blue Cheese, Ranch or Cascabel Chili Dip

Antipasto Display

An Array of Cured Meats, House Made Mozzarella Cheese,
Provolone, Roasted Peppers, Olives, Artichoke Hearts,
Pepperoncini, Grilled Vegetables, Grissini, Garlic Parmesan
Crostinis and Soft Breadsticks

Hot Display Stations

Please Select 2

Asian Noodle Station

Traditional Pad Thai with Chicken, Rice Noodles, Shredded Carrot, Bean Sprouts, Scallion, Tofu and Crushed Peanuts
Vegetable Lo Mein with Bell Peppers, Snow Peas, Bean Sprouts, Shiitake Mushrooms and Scallions

Pasta Station

Please Select Two Pastas...

Penne Pasta
Farfalle Pasta
Spinach Filled Tortellini
Four Cheeses Filled Ravioli
Wild Mushroom Filled Ravioli

Please Select Two Sauces...

Herb Crème Sauce
Tomato Basil Sauce
Herb Garlic Butter Sauce
Red Bell Pepper Crème Sauce
Romano-Parmesan Alfredo Sauce
Sun Dried Tomato-Basil Sauce, Anchovies & Black Olives

Mashed Potato Bar

Idaho Potatoes with Cheddar Cheese,
Broccoli, Scallions, Bacon Bits and Sour Cream

Please add 8.375% NYS Sales Taxes and 23% Service Charge



Salads

Traditional Caesar Salad
Romaine Lettuce Tossed in a Creamy Caesar Dressing with Garlic Croutons and Parmesan Cheese

Hudson Valley Salad
Baby Arugula, Shaved Fennel, Caramelized Walnuts and Apple Slices with Parmesan Peppercorn Dressing

Gourmet Mixed Field Green Salad
Mixed Field Green with Julienne Grilled Vegetables and Cherry Tomatoes

Crowne Mixed Field Greens
Garnished with Gorgonzola, Dried Cranberries and Candied Pecans, Blended White Wine Vinaigrette

Cold Appetizers

Seared Rare Tuna
with Frisee, Pickled Red Onions and Lemon-Garlic Vinaigrette

Chilled Poached Salmon
with Sesame Cucumber Salad

Carpaccio of Beef Tenderloin
with Purple Potatoes, Wild Mushrooms, Sugar Snap Peas
Tomato and Shaved Parmesan Cheese finished with Aged Balsamic Vinegar

Grilled Portobello Mushroom, Buffalo Mozzarella
Vine Ripe Tomatoes and Balsamic Vinaigrette

Roasted Beets
with Goat Cheese over baby Arugula

Tri-color Vegetable Terrine
with a Chive and Avocado Emulsion

Hot Appetizers

Shrimp Scampi Ravioli
with Broccoli Rabe and Lemon Cream

Avocado Gazpacho with Lump Crab Meat
in a Blood Orange Dressing

Fresh Herbed Risotto
with Cured Lemon and Seared Shrimp

Wild Mushroom Bisque
with White Truffle Croutons



Intermezzo

Mint Lemon Sorbet with Sparkling Wine

Entrees

Please Select Two

Pan Seared Tenderloin of Beef
With a Pommery Mustard and Fresh Herb Crust, Deglazed with Jameson's Irish Whiskey,
Roasted Yukon Gold Potatoes, Sugar Snap Peas and Baby Carrots

Crispy Skin Chicken
with Madiera, Chanterelle Mushrooms and Garlic Chives – Yukon Gold Mashed Potatoes,
Green Beans and Julienne Carrots

Pan Seared Chicken
with Artichoke Bottoms, Canadian Bacon and
Eggplant in a White Wine Chicken Veloute – Saffron Cous Cous

Sautéed Boneless Breast of Chicken
with Tomatoes, Fennel, Leeks and Fresh Herbs

Champagne Braised Truffled King Salmon with Chablis Tarragon Sauce
Haricot Verts and Baby Yellow Patty Pan Squash

Oven Roast Halibut
with Sticky and Spicy Plum Glaze – Jasmine Rice,
Asparagus and Red Peppers

Pan Seared Bass
with Fennel and Chanterelle Mushrooms in a Lobster Sauce
Steamed Red Bliss Potatoes with Herbs, Asparagus,
Julienne Yellow Squash and Carrots

Wedding Cake

After Dinner Sweet

At the table

Assorted Petit Fours
Hand Dipped Chocolate Strawberries
Seasonal Fruit Platter with Berries
Coffee Service
Freshly Brewed Regular Coffee
Decaffeinated Coffee
Selection of Teas

Additional Fees

Bartender Fee \$125 based on 75 guests
Chef's Fee \$150
Coat Check Attendant \$150
Complimentary Dance Floor