

WE VOW  
TO FULFILL YOUR  
EVERY WISH



weddings by Request  
YOUR WEDDING ~ YOUR WAY

# *Your Wedding Reception Package Includes...*

*An Experienced Wedding Specialist to Assist in Planning Your Special Day*

*A Maitre d' to Orchestrate Your Reception*

*5 Hour Premium Open Bar*

*Champagne Toast*

*Four-Course Served Dinner  
To include Appetizer, Salad, Entrée & Dessert  
(Buffet Dinners also available.)*

*Personalized Wine Service During Dinner*

*Custom Wedding Cake*

*Ivory Table Linen & Your Choice of Napkin Color*

*Discounted Sleeping Room Rate for Your Out- of-Town Guests*

*Complimentary Presidential Suite  
for the Bride and Groom*

*And ...*

*Our "ONE Wedding at a Time" Promise*

# Cocktail Hour

## *Butlered Hors D' Oeuvres*

*(Choice of 8)*

Asiago Cheese Wheels

Stuffed Mushrooms with Crab Imperial

Sesame Chicken Tenders

Mini Beef Wellington

Spanakopita (Spinach & Feta Cheese in Phyllo)

Coconut Shrimp

Scallops Wrapped with Bacon

Bruschetta

Chicken or Beef Kabobs

Cocktail Franks

Assorted Quiche

Vegetable or Chicken Quesadillas

Vegetable Spring Rolls

Fried Mini Ravioli

Melon Wrapped with Proscuitto

Baby Lamb Chops

Bite Size Cheese Steaks

Mini Sliders

Vegetable Potsticker

Mini Pizza Bites

Beef & Cheese Taquito

Parmesan Artichoke Hearts

Dill Cheese Puff

Coconut Chicken Tenders

Mushroom Duxelles

Beef Teriyaki Brochette

Crab Rangoon

Chicken & Pineapple Brochette

Stuffed Jalapenos

Brie En Croute

## *Displayed Stations*

*(Choice of 2)*

### **Chef's Vegetable Array**

A Lavish Display of both Raw & Grilled Assorted Seasonal Vegetables  
Served with Fire Roasted Red Peppers, Hummus & Pita Triangles

### **Cheese Board**

Domestic & International Cheeses Served with an Assortment of  
Specialty Crackers & Freshly Baked Sliced Breads & Assorted Dips

### **Antipasto Insalata**

A Delicious Display of Cured Italian Meats & Cheeses Surrounded by  
Artichokes, Sun Dried Tomatoes, Olives & Roasted Peppers  
Served with Focaccia Bread

### **Fruit & Berry Extravaganza**

A Scrumptious Assortment of Seasonal Fruits & Berries  
with Dipping Sauces

## *Attended Action Stations*

*(Choice of 1)*

### **Pasta Station**

*Your choice of Pasta:*

Penne, Tortellini, Fettuccini, Rigatoni

*Your choice of 2 sauces;*

Marinara, Alfredo, ala Vodka, Bolognese

### **Stir Fry Station**

*Your choice of 2 meats:*

Chicken, Pork, Beef, Scallops, Shrimp

Your Selections Stir-Fried with an Assortment of Asian Vegetables  
& Displayed with Fried & White Rice

### **Southwestern Station**

Chipotle Marinated Strips of Beef & Chicken Sautéed with  
Peppers & Onions, Served with Flour Tortillas, Sour Cream, Guacamole,  
Cheddar Cheese, Shredded Lettuce & our Homemade Spicy Salsa

### **Mashed Potato Bar**

Whipped Yukon Mashed Potatoes Served in a Martini Glass  
Accompanied with an Assortment of Toppings including  
Butter, Gravy, Sour Cream, Cheddar Cheese, Scallions, Bacon,  
Red Onion, Mushrooms & Sautéed Broccoli.

### **Carving Station**

*Choice of 1 Meat:*

Honey Glazed Ham, Roasted Pork Loin  
Whole Breast of Turkey OR Steamship Round of Beef

# Dinner Service

## *Appetizer*

*(Choice of 1)*

Mini Crab Cakes with Roasted Tomato & Garlic Aioli

Lobster Ravioli Topped with a Pesto Cream Sauce

Penne Pasta Ala Vodka with Prosciutto

Sliced Seasonal Fresh Fruit & Berries

Shrimp Bisque

Butternut Squash Soup

Pasta Fagioli

Chicken & Orzo Soup (Chef's Specialty)

Cream of Asparagus

## *Salad*

*(Choice of 1)*

**Classic Caesar** ~ Crisp Romaine Lettuce with Homemade Garlic Croutons, Aged Parmesan Cheese Tossed in our Homemade Creamy Caesar Dressing

**Tuscan Salad** ~ Mixed Greens with Artichoke Hearts & Olives in our Homemade Balsamic Vinaigrette

**Wyndham Salad** ~ Mixed Greens & Baby Spinach with Pear, Endive, Dried Cranberries, Toasted Walnuts & Gorgonzola Cheese Tossed in an Apple Vinaigrette

**Garden** ~ Classic Iceberg Lettuce with Tomatoes, Cucumbers, Shaved Carrots, Red Onions & Bell Peppers with Your Choice of Dressing

**Greek** ~ Crisp Romaine & Mixed Greens with Tomatoes, Red Onions, Cucumbers, Bell Peppers, Kalamata Olives & Crumbled Feta Cheese in a Zesty Greek Vinaigrette

**Caprese** ~ Sliced Mozzarella Cheese, Tomatoes & Fresh Basil Drizzled with our Homemade Balsamic Vinaigrette

## *Entrées*

(Choice of 3)

All Entrees are Served with Chef's Choice of Fresh Vegetable & Starch

### *Poultry Selections*

#### **\* Chicken Oscar**

Sautéed Chicken Breast Topped with Crabmeat, Fresh Asparagus & Provolone Cheese  
Drizzled with Hollandaise Sauce

#### **Parmigiano-Reggiano Encrusted Chicken**

Chicken Breast Encrusted with Fresh Parmigiano-Reggiano Cheese on a Bed of Sautéed Spinach  
& Roasted Tomatoes Accented with a Zesty Pesto Sauce

#### **Chicken Marsala**

Sautéed Chicken Topped with Fresh Mushrooms & a Sweet Marsala Wine Sauce

#### **Chicken Fiorentina**

Sautéed Chicken Breast Topped with Spinach & Mozzarella Cheese & Drizzled with a Light Cream Sauce

#### **Chicken Francaise**

Breast of Chicken Lightly Egg-Battered & Sautéed Topped with a  
Light Lemon & White Wine Sauce with Fresh Herbs

#### **Chicken Picatta**

Sautéed Chicken Breast in a White Wine & Lemon Butter Sauce with Capers

#### **\* Stuffed Breast of Chicken**

Sautéed Chicken Breast Stuffed with Spinach, Mushrooms & Caramelized Onions  
Topped with a Sweet Madiera Wine Sauce

#### **Chicken Forastiere**

Boneless Breast of Chicken Sautéed with Wild Mushrooms & Shallots in a Brandy Cream Sauce

#### **\* Chicken Cordon Bleu**

Chicken Breast Sautéed & Lightly Breaded then Stuffed with Imported Ham & Gruyere Cheese

An additional charge of \$2.00 per person will be applied to package price  
if any Entrée with an \* is selected.

## *Beef, Veal & Pork Selections*

All Entrees are Served with Chef's Choice of Fresh Vegetable & Starch

### **Horseradish Encrusted Prime Rib Au Jus**

Slow Roasted Rib Eye Topped with a Brandy Peppercorn Sauce

### **Roasted Top Sirloin**

Roasted Top Sirloin of Beef with a Merlot Demi Glaze

### **Grilled New York Strip**

NY Strip Grilled to Perfection with a Roasted Garlic Demi Glaze

### **Grilled Filet Mignon Portabella**

Grilled Filet Mignon Accompanied with Sautéed Portabella Mushrooms & a Rich Béarnaise Sauce

### **\* Filet Bella Elizabeth**

Grilled Filet Mignon Topped with Sautéed Sundried Tomatoes, Artichokes  
& Mushrooms in a Tarragon Demi Glaze

### **Roast Stuffed Pork Loin**

Roasted Pork Loin Stuffed with Glazed Pears & Topped with an Apple Brandy Sauce

### **Veal Saltimbocca**

Tender Veal Cutlet Sautéed with Spinach & Fresh Sage Topped with Prosciutto & Mozzarella Cheese  
Drizzled with a Rich Brown Sauce

### **Veal Francaise**

Tender Veal Cutlet Lightly Egg-Battered & Sautéed Topped with a  
Light Lemon & White Wine Sauce with Fresh Herbs

### **\* Beef Wellington**

Roasted Tenderloin with Mushroom Duxelle Hand Rolled in a Puff Pastry  
with Thyme & Red Wine Reduction

### **\* Grilled Filet Oscar**

Grilled Filet Mignon Topped with Jumbo Lump Crabmeat & Sautéed Asparagus  
Drizzled with Hollandaise Sauce

### **\* Rack of Lamb Chops**

Roast Rack of Lamb Encrusted with Course Grain Mustard & Fresh Herbs  
Accompanied with Lamb Jus

An additional charge of \$4.00 per person will be applied to package price  
if any Entrée with an \* is selected.



## Seafood

**All Entrees are Served with Chef's Choice of Fresh Vegetable & Starch**

### **Flounder Florentine**

Broiled Flounder Rolled with Spinach & Tomatoes Drizzled with Dill Cream Sauce

### **Broiled Stuffed Flounder**

Broiled Flounder Stuffed with Baby Shrimp, Scallops & Jumbo Lump Crabmeat with a Champagne Sauce

### **Stuffed Shrimp**

Broiled Jumbo Shrimp Stuffed with Jumbo Lump Crabmeat Topped with White Wine Veloutte & Served with a Fresh Lemon Wedge

### **Tilapia Provencal**

Broiled Tilapia Prepared with Lemon, Butter, Chopped Tomatoes, Garlic & Fresh Parsley with a Splash of White Wine

### **Herb Encrusted Salmon**

Salmon Filet Encrusted with Fresh Herbs Seared & Topped with a Whole Grain Mustard Sauce

### **Salmon al'Champagne**

Poached Salmon with a Champagne Dill Sauce

### **Crab Cakes**

Jumbo Lump Crab Cakes Baked Golden Brown & Drizzled with Roasted Red Pepper & Garlic Aioli

### **Broiled Scallops**

Tender Scallops Broiled to Perfection in a White Wine & Lemon Butter Sauce

### **\* Chilean Sea Bass**

Pan Seared Chilean Sea Bass Topped with Jumbo Lump Crabmeat in a Balsamic Reduction

### **\* Twin Tails**

Warm Water Twin Lobster Tails Broiled to Perfection Served with Warm Drawn Butter & Fresh Lemon

An additional charge of \$5.00 per person will be applied to package price if any Entrée with an \* is selected.

# *Dessert*

## *Coffee Cordial Station*

An Array of Coffee Complimenting Liquors Blended by an Attendant  
Accompanied by a Display of Toppings to include Chocolate Shavings,  
Caramel Sauce, Cinnamon Sticks, Raw Sugar & Whipped Cream

## *Scrumptious Sweets Display*

An Assortment of Scrumptious Specialty Cakes, Mousses & Tortes  
And Our Fruit & Berry Extravaganza

## *Custom Wedding Cake*

Custom Designed Wedding Cake to go with your Special Day!

***\$90.00 Per Person***

(Please Add 7% Sales Tax & 20% Gratuity)  
Discounts Available on Fridays and Sundays

# *Dinner Duets*

A Duet Entree is an alternative to a split menu.  
A Duet Entrée cannot be selected as an entrée choice for a three-way split menu.

## **\* Surf & Turf**

Grilled Filet Mignon Accompanied with Warm Water Lobster Tail  
Served with Warm Drawn Butter & a Rich Béarnaise Sauce

## **Chicken Picatta & Herb Encrusted Salmon**

Sautéed Chicken Breast in a White Wine & Lemon Butter Sauce with Capers  
Accompanied by a Salmon Filet Encrusted with Fresh Herbs Topped  
with a Whole Grain Mustard Sauce

## **Chicken Fiorentina & Crab Cake**

Sautéed Chicken Breast Topped with Spinach & Mozzarella Cheese  
Accompanied by a Jumbo Lump Crab Cake  
Drizzled with a Light Cream Sauce

## **Petite Filet Mignon Portabella & Stuffed Jumbo Shrimp**

Petite Grilled Filet Mignon with Sautéed Portabella Mushrooms  
Accompanied by Jumbo Shrimp Stuffed with Lump Crabmeat  
& Topped with a White Wine Veloutte

## **Petite Filet Mignon & Crab Cake**

Petite Grilled Filet Mignon Accompanied by a Jumbo Lump Crab Cake  
Drizzled with Roasted Red Pepper & Garlic Aioli

***\$94.00 Per Person***

(Please Add 7% Sales Tax & 20% Gratuity)  
Discounts Available on Fridays and Sundays

**\*Additional Charge will be applied based upon Market Price for Lobster.**

# Dinner Buffet

*The Dinner Buffet Package Includes the Cocktail Hour as Described in our Served Menu Package  
Along with All Other Amenities Provided with Our Standard Wedding Package*

## Appetizers

*(Choice of 2)*

Classic Caesar

Crisp Romaine Lettuce with Garlic Croutons, & Aged Parmesan Cheese Tossed in Creamy Caesar Dressing

Tuscan Salad

Mixed Greens with Artichoke Hearts & Olives in Balsamic Vinaigrette

Garden Salad

Classic Iceberg Lettuce with Tomatoes, Cucumbers, Carrots, Onions & Bell Peppers with Your Choice of Dressing

Sliced Seasonal Fresh Fruit & Berry Extravaganza

Escarole Soup

Shrimp Bisque Soup

Minestrone Soup

## Entree

*(Choice of 3)*

Parmagiano-Reggiano Encrusted Chicken

Chicken Marsala

Chicken Fiorentina

Chicken Francaise

Chicken Picatta

Chicken Cordon Bleu

Chicken Forastiere

Horseradish Encrusted Prime Rib Au Jus

Roast Top Sirloin

Roast Stuffed Pork Loin

Veal Saltimbocca

Veal Francaise

Flounder Florentine

Tilapia Provencal

Salmon al'Champagne

Manicotti

Vegetable Lasagna

Stuffed Shells

Farfalle Primavera

## Accompaniments

*(Choice of 3)*

Seasonal Mixed Vegetables

Butternut Squash Crumble

Green Beans Almandine

Broccoli in Lemon Butter Sauce

Brown Sugar Baby Glazed Carrots

Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

Sweet Potato Mash

Wild Rice Pilaf with Mirapoix

Penne ala Vodka

## A Decadent Dessert Display & Coffee Cordial Station

**\$95.00 Per Person**

(Please Add 7% Sales Tax & 20% Gratuity)

Discounts Available on Fridays and Sundays

## *Premium Hosted Bar Includes...*

Grey Goose Vodka  
Absolut Vodka  
Chivas Regal  
Tanqueray Gin  
Bacardi Rum  
Malibu Rum  
Captain Morgan's Spiced Rum  
Crown Royal  
Seagrams 7  
Jack Daniel's Whiskey  
Jameson  
Jose Cuervo Tequila  
Peachtree Schnapps

Sour Apple Pucker  
Southern Comfort  
Triple Sec  
Sweet & Dry Vermouth  
Dewars Scotch  
Jagermeister  
Sambucca  
Black Opal  
Amaretto  
Kahlua  
Bailey's Irish Cream  
Frangelico  
Grand Marinier

### **Wine**

Trinity Oaks Chardonnay, Pinot Noir, Cabernet, and Merlot  
Montevina White Zinfandel

### **Champagne**

Jacobs Creek Champagne

### **Beer**

*(Your Choice of 3)*

Coors Light, Budweiser, Bud Light, Miller Light, Yuengling, Sam Adams,  
Heineken, Heineken Light, Amstel Light, Corona, O'Douls

### **Assorted Soft Drinks and Juices**

Please let us know if you have any special requests!

# *To Further Personalize Your Event...*

## *Chair Covers*

Ivory Satin Stripped Chair Covers with the Colored Sash of your Choice  
**\$5.00 per chair**

## *Intermezzo Course*

Your Choice of Fruit Flavored Sherbet  
**\$2.95 per person**

## *Ice Sculpture*

A Custom Ice Sculpture of your Choice to go with Your Special Day.  
**\$300.00**

## *Champagne Station*

Enjoy a Number of Fabulous Champagne Cocktails Created by Our Experienced Bartenders Including Mimosa's, Bellini's & More!  
**\$2.95 per person**

## *Martini Bar with Ice Luge*

This Unique Bar Features Our Experienced Bartenders Mixing & Creating Any Martini Imaginable. Before Being Served, the Martini is Poured Through the Ice Luge where it is Chilled to Perfection While Leaving an Everlasting Impression on your Guests.  
**\$550.00**

## *Shrimp Cocktail*

*(with your choice of ice sculpture)*

Fresh Jumbo Shrimp Cut & Peeled Served Over a Bed of Ice Surrounding the Ice Sculpture of your Choice. Displayed with Lemon Wedges & Spicy Cocktail Sauce.  
**\$8.95 per person**

## *King Neptune's Feast*

Jumbo Peeled Shrimp, Snow Crab Cocktail Claws, Little Neck Clams, Bay Scallops, & Oysters on the Half Shell Served Over a Bed of Ice with Lemon Wedges & Assorted Dipping Sauces.  
**Market Price**

### *The Emperor's Ship*

Assorted Sushi Rolls & Sashimi Served with Pickled Ginger, Wasabi & Soy.

**\$10.95 per person**

### *Bananas Fosters & Cherries Jubilee*

Bananas Fosters & Cherries Jubilee Served Over a Scoop of Vanilla Ice Cream  
After Being Flamed by our Chef on the Dance Floor for Everyone to Watch!

**\$4.95 per person**

### *Viennese Sweets Table*

An Assortment of Decadent Cakes, Miniature French & Italian Pastries,  
Mousses & More!

**\$8.95 per person**

### *Chocolate Fountain*

A Fountain of Flowing Milk Chocolate Displayed with  
Marshmallows, Graham Crackers, Pretzel Sticks & a Fruit & Berry Extravaganza  
Served for Two Hours During Dessert

**\$500.00**

### *Ice Cream Sundae Bar*

Your Choice of Vanilla, Chocolate or Strawberry Ice Cream Served in Waffle Cups  
with an Assortment of Syrups, Toppings & Whipped Cream.

**\$5.25 per person**

*(Add Freshly Made Belgian Waffles for an additional \$5.00 per person.)*