

Sunday Brunch Wedding Reception

Cocktail Hour

*One Hour Premium Open Bar Service
International Cheese & Fresh Fruit Display with an Assortment of Crackers
Vegetable Crudite with Choice of One Dip
Choice of Six Butler-Passed Hors d'oeuvres*

Reception

Champagne Toast

~Brunch Buffet~

*Assorted Homemade Muffins & Fruit Danish
Assorted Bagels & Flavored Cream Cheese
Poached Eggs Benedict
Gran Marnier French Toast
Homefried Potatoes
Crispy Bacon & Country Sausage
Seasonal Field Greens with Tomatoes, Cucumbers, Croutons, Alfalfa Sprouts & Julienne Carrot with Dressings
Tuscan Antipasti
Grilled Portabella Mushrooms with Pine Nuts, Fresh Bell Peppers, Balsamic Vinaigrette
Lobster Calamari Ceviche*

Chef's Selection of Two Entrees

*Choice of One Brunch Station (for each additional station, please add \$6.00pp)
~Belgian Waffle Station~
Fresh Fruit Toppings, Whipped Cream & Pure Maple Syrup
~Carving Station~
Roast Prime Rib of Beef and Stuffed Turkey Breast with Appropriate Condiments
~Pasta Station~
Penne Pasta with Marinara & Alfredo Sauces accompanied by Sautéed Mushrooms, Bacon, Sundried Tomatoes, Shrimp, Crushed Red Pepper, Fresh Spinach, Capers & Calamata Olives
~Attended Omelette Station~
Farm Fresh Eggs, Tomatoes, Onions, Monterey Jack Cheese, Cheddar Cheese, Mushrooms, Mixed Peppers, Ham, Bacon & Salsa*

~Desserts~

*Pastry Chef's Selection of Miniature Pastries & Cakes
Sliced Seasonal Fresh Fruit*

*Custom Designed Wedding Cake served as Dessert
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Three (3) Additional Hours of Premium Open Bar Service*

Included with the Sunday Brunch Reception Package

*Complimentary Overnight Accommodations for the Bride & Groom
Complimentary Terrace for the Reception
Valet Parking & Coat Room Attendant
Dinner For Two Anniversary Gift
Choice of Massage or Facial for Bride & Groom (Gratuities not included)*

Price is subject to an 18% service charge and 6% sales tax