



# *Wedding Package*

*The Sheraton Atlanta Hotel*

*We are pleased to offer the following wedding services and amenities at no additional charge:*

*Personal Wedding Coordinator*

*Elegant Ballroom Space or Garden Courtyard*

*Lace Skirted Buffets, Cake & Guestbook Tables*

*Hurricane Globes, Candles & Mirror Centerpieces*

*Guest Tables & Chairs*

*Dance Floor*

*White or Ivory Tablecloths & Napkins*

*Complimentary Bridal Suite*

*Special Group Rate for Out of Town Guests*

# Wedding Information & Services

## DEPOSIT

*A non-refundable deposit of 25% will be required to confirm your reservation. A convenient Payment Schedule will then be created to secure future payments. The final balance will be due 72 hours prior to the event in the form of a cashier's check, credit card or certified funds. All payments received will be applied to your balance.*

## GUARANTEE

*We will require confirmation of your attendance 72 hours (three business days) prior to your event. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged, should be fewer guest attend.*

## FOOD & BEVERAGE

*No food or beverage, alcoholic or otherwise shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel. The hotel reserves the right to charge for such services. To insure compliance with the County Board of Health's food handling regulations, food will be consumed on the hotel premises at the time contracted for. No food or beverage may be removed from the hotel premises.*

## ADDITIONAL FEES & SERVICES

<i>Ceremony Rental Fee</i>	<i>\$800.00 - \$1000.00 (for 1 hour)</i>
<i>Cake Cutter</i>	<i>\$100.00</i>
<i>Bartender &amp; Cashier Fees</i>	<i>\$100.00 per Bar</i>

## WEDDING CAKES

*You are welcome to bring your own wedding cake at no additional fee.  
We will be happy to cut and serve your cake.*

*22% Service Charge and Applicable State Sales Tax apply to all food and beverages*

*\*Ballroom Space and Courtyard are subject to food and beverages minimums.  
Please consult with your catering contact for more information.*

# Wedding Brunch

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas*

*An Assortment of Fresh Fruit Juices and Seasonal Sliced Fruit  
Selection of Homemade Sweet Breakfast Bakeries with Butter and Preserves*

*Variety of Bakery Fresh Bagels,  
Smoked Norwegian Salmon with Capers, Tomatoes, Bermuda Onions, and Chopped Egg  
Assorted Cream Cheese*

*Cheese Blintzes Topped with Fruit Compote*

*Eggs made to order with Smoked Ham, Smoked Bacon,  
Sliced Mushrooms, Green and Red Peppers,  
Chopped Onions, Cheddar Cheese and Salsa*

*Crispy Country Smoked Bacon and Sausage Links  
Red Bliss Potato Home Fries  
Southern Style Grits*

*Fresh Garden Salad with Cherry Tomatoes,  
Sliced Cucumbers, Julienne Carrots,  
Crispy Bacon Bits and Shredded Cheese with  
Choice of Two Dressings*

*Grilled Vegetable Salad*

*Tortellini and Baby Shrimp Salad*

*Seasoned Baked Chicken Caponata,*

*Oven Roasted Potatoes*

*Fresh Selection of Seasonal Vegetables*

*\$49 Per Person*

## ***Add a Carved Station***

***choose one***

*\$100 Attendant Fee*

*Whole Roasted Turkey with Fresh Herbs de Provence Served with a  
Cranberry Chutney, Gravy and French Rolls*

*or*

*Spiral Sliced Sugar Ham Served with a Variety of Mustards  
and French Rolls*

*\$6 Per Person*

*Prices are Subject to a 22% Service Charge and Applicable Sales Tax,*

# Wedding Dinners

## PLATED DINNERS

*All Dinners Include Freshly Brewed Coffee  
Plated Entrees Include Choice of Salad and Dessert, Freshly Baked Rolls and Butter  
Appetizer and Soup Selections are priced a la Carte*

## APPETIZERS

### *Smoked Chicken Ravioli*

*Smoked Chicken with Fresh Mozzarella Cheese Blended in a Delicate Tomato Basil Sauce*  
\$8

### *Penne Pasta*

*Penne Pasta Tossed with Tomatoes, Kalamata Olives, Garlic and Capers  
with Shaved Parmesan*  
\$7

### *Crab Cakes*

*Lump Maryland Crab served with a Spicy Remoulade*  
\$7

### *Mushroom Ragout*

*Wild Mushrooms Simmered with White Wine and Served in a Parmesan Cup*  
\$8

## SAVORY SOUP SELECTION

<i>Black Bean and Savory Sausage</i>	\$4
<i>Silky Smooth Potato &amp; Leek Soup</i>	\$4
<i>Garden Fresh Asparagus Bisque</i>	\$5
<i>Wild Mushroom and Brie Bisque</i>	\$5
<i>Roasted Chicken and Orzo Pasta</i>	\$4

## FRESH GARDEN SALAD SELECTION

### *Wedge Salad*

*Iceberg Lettuce, with Crumbled Blue Cheese, Beefsteak Tomatoes and Red Onion served with Ranch Dressing*

### *Spinach Salad*

*Fresh Baby Spinach with Applewood Smoked Bacon, Sliced Onions and Chopped Eggs with Onion Vinaigrette*

### *Parisian Salad*

*Mixed Greens, Dried Cranberries, Sugared Almonds, French Baguette Croutons and Balsamic Vinaigrette*

*Prices are subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax*

## ***PLATED DINNERS continued***

*Plated Entrees Include Choice of Salad, Freshly Baked Rolls and Butter,  
Appetizer and Soup Selections are priced a la Carte*

### ***Pan Seared Tarragon Chicken Breast***

*Topped with a Pan Jus, Served on a Bed of Fingerling Potatoes with Wild Mushrooms  
Fresh Seasonal Vegetables*  
\$45

### ***Grilled Salmon***

*On a Bed of Jasmine Rice Drizzled with an Orange Marmalade Yogurt,  
Asparagus and Roasted Red Peppers*  
\$50

### ***Filet of Beef***

*8 Ounce Aged Angus Filet of Beef Grilled  
Napped with a Port Wine Reduction Sauce; Served with  
Potato Au Gratin and Fresh Vegetables*  
\$60

### ***Filet of Beef and Jumbo Shrimp***

*4 ounce Angus Filet of Beef cooked Medium topped with a Merlot Sauce  
Three Grilled Jumbo Shrimp with Beurre Blanc,  
Served with Au Gratin Potatoes and Broccolini*  
\$65

### ***Grilled Chicken and Grouper***

*Combination of Grilled Chicken with Wild Mushroom Sauce and  
Pan Seared Grouper with a Citrus Maitre'd butter on Orzo Pasta, with Seasonal Vegetables*  
\$59

### ***Miso Chilean Sea Bass***

*Drizzled with a Miso Shitake Broth  
Basmati Fried Rice, Baby Bok Choy, Carrots and Snow Peas*  
\$55

### ***Pan Seared Game Hen***

*Topped with a Mushroom Volute  
Served with Mashed Potatoes and Roasted Zucchini*  
\$46

### ***New York Strip***

*12 Ounce Aged New York Strip with a Twice Baked Potato  
Topped with Mushrooms and Caramelized Onions*  
\$53

### ***Grilled Salmon and Shrimp***

*Combination of Grilled Salmon with Tomato Jam and Grilled Shrimp with Beurre Blanc,  
Served on Basmati Rice Pilaf with Shallot Green Beans*  
\$62

*Prices are subject to a 22% Service Charge and Applicable Sales Tax*

## WEDDING DINNER BUFFET

*All Dinners Include Freshly Brewed Coffee*

### **Downtown Buffet**

*Spinach & Arugula Salad with Choice of Dressing  
Grilled Vegetable Salad, Tortellini and Baby Shrimp Salad  
Grilled Chicken Breast stuffed with Serrano Ham and Manchego Cheese  
Grilled Top Sirloin with Red Onion Marmalade  
Seared Grouper with a Mango Chutney, served over Mashed Sweet Potatoes  
Oven Roasted Potatoes, Vegetable Rice Pilaf  
Fresh Selection of Seasonal Vegetables  
Freshly Baked Rolls and Butter*

\$62

### **Italian Wedding**

*Caesar Salad Station  
Fresh Mozzarella, Vine Ripe Tomatoes and Basil  
Grilled Antipasto Platter with Crostini  
Spinach and Cheese Cannelloni topped with Fresh Tomato Basil Sauce  
Chicken Saltimbocca with a Lemon Sauce  
Oven Roasted Cod Drizzled with Virgin Olive Oil and Topped with Fresh Vine Ripened Tomatoes,  
Artichoke Hearts, Olives and Capers, Shrimp Scampi on a Bed of Linguine  
Zucchini and Tomato Stew, Assortment of Focaccia and Garlic Breads served with Olive Oils*

\$64

### **The Grand Buffet**

*Fresh Mixed Greens with Cherry Tomatoes, Broccoli Florets, Sliced Red Onions, Sliced Cucumbers, Julienne Carrots,  
Crispy Bacon Bits and Shredded Cheeses with Choice Dressing  
Hearts of Palm Salad with Wild Mushrooms, Artichokes and Tomatoes in Herb Dressing  
Seafood Udon Noodle Salad, Roasted Vegetable Tossed with Orzo Pasta*

### **Carving Station**

**\$100 Attendant Fee**

*Slow Roasted Prime Rib Served with its Natural Juices, Homemade Horseradish Cream, Dijon and Silver Dollar  
Rolls*

*or*

*Oven Roasted Turkey with Homemade Cranberry Chutney, Chipotle Mayonnaise and Red  
Pepper Coulis*

### **Entrees**

**Choose Two**

*Parmesan-Reggiano Encrusted Chicken Breast on a Bed of Baby Spinach and Roasted Tomatoes  
Marinated Grilled Swordfish with Hearts of Palm, Artichokes, Grape Tomatoes and Green Olives  
Stuffed Pork Roast with Caramelized Onion and Fresh Apples in an Apple-Brandy Au Jus*

### **Side Items**

*Wild Mushroom Risotto, Potato Au Gratin, Grilled Asparagus with Grape Tomatoes  
Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter*

\$71

*Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax*

*All Buffets Less Than Fifty Guests will be Subject to a \$75 Surcharge*

*All Food for Reception will be removed after 90 Minutes*

# Wedding Receptions

## LIGHT HORS D'OEUVRES BUFFET

### *Chilled Reception Displays*

#### *Imported and Domestic Cheese Display*

*Roquefort, Goat Cheese, Boursin, Cheddar, Smoked Gouda and Port Salute Cheese with Whole Grapes, Dried Fruits and Nuts: Served with Assorted Crackers and Flat Breads*

#### *Crudité Display*

*Fresh Seasonal Raw Vegetables Served with Herb Bleu Cheese and Ranch Dip*

#### *Fruit Display*

*Fresh Seasonal Sliced Fresh Fruit with Whole Berries and Chantilly Cream*

### *Hot Hors d' oeuvres*

*Choose Three*

#### *Chicken Wonton*

*Southwestern Chicken Quesadilla*

*Chicken Saltimbocca Bites*

*Italian Meatballs with Burgundy Mushroom  
Sauce*

*Sesame Pork Medallions*

*Mushroom Caps Stuffed with Italian Sausage*

*Fried Shrimp Served with Honey Soy Dip*

*Mushroom Caps with Crab Stuffing*

*Chili Lime Salmon Satay*

*Vegetarian Spring Rolls with Plum Sauce*

*Miniature Vegetable Quiche*

*Spanikopita*

*Four Cheese Fried Ravioli*

### *Carving Station*

*Choose one - \$100 Attendant Fee*

#### *Roasted Turkey*

*Whole Roasted Turkey with Fresh Herbs de  
Provence Served with a*

*Cranberry Chutney, Gravy and French Rolls*

#### *Boneless Leg of Lamb*

*Served with Mint Apple Chutney and French Rolls*

#### *Pork Loin*

*Marinated and Grilled Pork Loin*

*Served with an Apple and Caramelized Onion  
Relish*

#### *Cured Ham*

*Spiral Sliced Sugar Ham Served with a Variety of  
Mustards and French Rolls*

#### *Top Round of Beef*

*Slow Roasted Served with Au Jus,  
Sour Cream Horseradish Dressing and Silver  
Dollar Rolls*

***\$52 per person***

*All Receptions include Limited Cocktail Seating; Prices are based on a Minimum Guarantee of 50 Guests*

*Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax*

*All Buffets Less Than Fifty Guests will be Subject to a \$75.00 Surcharge*

*All Food for Reception will be removed after 90 Minutes*

## GRAND RECEPTION

### *Butler Passed Hors d'oeuvres*

*Choose Three*

*Cucumber with Crème Fraiche and Caviar  
Smoked Chicken on Crostini with Cranberry  
Chutney  
Smoked Salmon Roulades  
Devilled Eggs with Dill*

*Asparagus with Prosciutto  
Assorted Bruschetta  
Wild Mushroom Mousse on French Bread  
Smoked Seafood Canapés  
Blue Cheese Filled Cherry Tomatoes*

### *Chilled Reception Displays*

*Fruit Display*

*Fresh Seasonal Sliced Fresh Fruit with Whole Berries and Chantilly Cream*

*Imported and Domestic Cheese Display*

*Roquefort, Brie, Boursin, Goat Cheese, Cheddar, Smoked Gouda and Port Salute with  
Assorted Crackers and Flat Breads*

### *Carving Station*

*\$100 Attendant Fee*

*Top Round of Beef  
Served with Au Jus, Silver Dollar Rolls and  
Horseradish Sauce*

*Grilled Pork Loin  
Served with a Caramelized Apple and Onion  
Compote*

*Oven Roasted Turkey  
Served with Gravy and Cranberry Chutney*

*Boneless Leg of Lamb  
Served with a Mint Walnut Pesto*

### *Specialty Station*

*Choose One - \$100 Attendant Fee*

*Attended Pasta Station*

*Penne and Fusilli Pasta, with Marinara, Pesto and Alfredo Sauce, with Assorted Toppings to include;  
Mixed Vegetables, Sausage, Shrimp, Chicken, Garlic and Olive Oil*

*Attended Potato Bar*

*Mashed Yukon Gold Potatoes and Whipped Sweet Potatoes, Served in Individual Martini Glasses,  
with choice of toppings Butter, Sour Cream, Chives, Crumbled Bacon, Cheddar Cheese, Gravy,  
Brown Sugar and Miniature Marshmallows*

### *Hot Hors d'oeuvres*

*Choose Four*

*Beef Empanadas  
Vegetable Quiche  
Coconut Fried Shrimp  
Thai Chicken Satay  
Italian Meatballs with  
Burgundy Mushroom Sauce  
Chorizo Sausage Empanadas  
Chicken Saltimbocca Bites*

*Beef or Chicken Wellington  
Risotto Crab Cakes with  
Remoulade  
Vegetarian Spring Rolls  
Scallops Wrapped in Bacon  
Spanikopita  
Stuffed Wild Mushroom Caps  
Panang Shrimp*

*Beef Satay  
Pan Fried Pot Stickers with  
Soy Chili Sauce  
Southwestern Chicken  
Quesadilla  
Miami Chicken Wings*

***\$70 per Person***

*All Receptions include Limited Cocktail Seating; Prices are based on a Minimum Guarantee of 50 Guests*

*Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax*

*All Buffets Less Than Fifty Guests will be Subject to a \$75. Surcharge*

*All Food for Reception will be removed after 90 Minutes*

## COLD HORS D'OEUVRES

*All Prices are Per Fifty Pieces*

<i>Grilled Shrimp on Cucumber with Cilantro Mayonnaise</i>	<i>\$225</i>
<i>Smoked Salmon Spiral on Pumpernickel</i>	<i>\$225</i>
<i>Seared Tuna on Cucumber with Wasabi</i>	<i>\$275</i>
<i>Deviled Eggs with Dill</i>	<i>\$175</i>
<i>Red Bliss Potatoes Filled with Tarragon Sour Cream</i>	<i>\$175</i>
<i>Asparagus with Prosciutto</i>	<i>\$200</i>
<i>Brie and Fresh Strawberries</i>	<i>\$200</i>
<i>Wild Mushroom Mousse on French Bread</i>	<i>\$200</i>
<i>Bleu Cheese Filled Cherry Tomatoes</i>	<i>\$200</i>
<i>Assorted Sushi with Condiments</i>	<i>\$250</i>
<i>Assorted Finger Sandwiches</i>	<i>\$175</i>
<i>Smoked Salmon in Pastry Crepe with Lemon Dill Cream</i>	<i>\$200</i>
<i>Tuscan Bruschetta</i>	<i>\$200</i>

## COLD HORS D'OEUVRES DISPLAY

### *Smoked Salmon Display*

*Serves 25*

*Smoked Norwegian Salmon with Capers, Tomatoes, Bermuda Onions, and Chopped Egg  
Pumpernickel Bread, Rye Bread and Miniature Bagels  
Assorted Cream Cheese  
\$300*

### *Seafood Bar*

*A Selection of Cocktail Shrimp, Oysters Marinated Cocktail Crab Claws and Clams  
\$20 per person*

### *Bruschetta Station*

*Vine Ripe Tomatoes with Fresh Basil and Buffalo Mozzarella,  
Grilled Vegetables with fresh Reggiano  
and Traditional Olive Tapanade  
Served with Italian Crostini  
\$9 per person*

*Receptions include Limited Cocktail Seating;  
Prices are based on a Minimum Guarantee of 50 Guests*

*Hors D'oeuvres can be Passed Butler Style  
Please ask your Service Manager for Suggestion  
Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax  
All Buffets Less Than Fifty Guests will be Subject to a \$75 Surcharge*

## HOT HORS D'OEUVRES

*All Prices are Per Fifty Pieces*

### **Chicken**

<i>Miami Chicken Wings with Creamy Bleu Cheese</i>	\$200
<i>Thai Chicken Satay with Toasted Peanut Sauce</i>	\$225
<i>Chicken Wonton</i>	\$200
<i>Southwestern Chicken Quesadilla</i>	\$200
<i>Pecan Encrusted Chicken Tenders</i>	\$225
<i>Chicken Wellington</i>	\$250
<i>Chicken Saltimbocca Bites</i>	\$200

### **Beef, Pork and Lamb**

<i>Italian Meatballs with Burgundy Mushroom Sauce</i>	\$175
<i>Thai Red Curry Beef Satay with Toasted Peanut Sauce</i>	\$225
<i>Pan Fried Pork Pot Stickers with Oriental Dipping Sauce</i>	\$200
<i>Barbecued Baby Back Ribs</i>	\$200
<i>Sesame Pork Medallions</i>	\$225
<i>Beef Wellington</i>	\$275
<i>Garlic Crusted Baby Lamb Chops with Chutney</i>	\$250
<i>Mushroom Caps Stuffed with Italian Sausage</i>	\$175
<i>Chorizo Empanadas</i>	\$175

### **Seafood**

<i>Fried Shrimp Served with Honey Soy Dip</i>	\$225
<i>Scallops Wrapped in Bacon</i>	\$225
<i>Bacon Wrapped Shrimp with Roasted Garlic Sauce</i>	\$250
<i>Petite Lump Crab Cakes with Spicy Remoulade</i>	\$250
<i>Mushroom Caps with Crab Stuffing</i>	\$225
<i>Panang Shrimp</i>	\$250
<i>Chili Lime Salmon Satay</i>	\$200

### **Vegetarian**

<i>Portabella Mushroom in Puff Pastry</i>	\$175
<i>Vegetarian Spring Rolls with Plum Sauce</i>	\$170
<i>Miniature Vegetable Quiche</i>	\$200
<i>Parmesan Artichoke Hearts</i>	\$200
<i>Spanikopita</i>	\$175
<i>Mushrooms Florentine</i>	\$175
<i>Sun Dried Tomato and Goat Cheese in Phyllo</i>	\$175
<i>Raspberry Brie En Croute</i>	\$250
<i>Four Cheese Fried Ravioli</i>	\$175

*Receptions include Limited Cocktail Seating;  
Prices are based on a Minimum Guarantee of 50 Guests*

*Hors D'oeuvres can be Passed Butler Style  
Please ask your Service Manager for Suggestion*

*Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax  
All Buffets Less Than Fifty Guests will be Subject to a \$75 Surcharge*

## RECEPTION SPECIALTIES

### **Imported and Domestic Cheese Display**

Roquefort, Goat Cheese, Boursin, Cheddar,  
Smoked Gouda and Port Salut Cheese with  
Whole Grapes, Dried Fruits and Nuts: Served  
with Assorted Crackers and Flat Breads  
\$7 per person

### **Fruit Display**

Fresh Seasonal Sliced Fresh Fruit with Whole  
Berries and Chantilly Cream  
\$7 per person

### **Crudité Display**

Fresh Seasonal Raw Vegetables Served with  
Herb Bleu Cheese and Ranch Dip  
\$6 per person

### **Spinach and Artichoke Dip**

Served with Pita Chips and Assorted Flat  
Breads  
\$5 per person

### **Baked Brie**

Serves 50 people  
Encrusted with Walnuts and Drizzled with  
Lavender Honey  
\$300

## CARVING STATIONS

*These May Be Ordered In Conjunction with Additional Reception Selections  
\$100 Attendant Fee*

### **Tenderloin**

Serves 25 Guests  
Roasted Beef Tenderloin Served with Creamy  
Horseradish Sour Cream and French Rolls  
\$375

### **Roasted Turkey**

Serves 40 Guests  
Whole Roasted Turkey with Fresh Herbs de  
Provence Served with a  
Cranberry Chutney, Gravy and French Rolls  
\$350

### **Pork Loin**

Serves 30 Guests  
Marinated and Grilled Pork Loin  
Served with an Apple and Caramelized Onion  
Relish  
along with a Variety of Mustards  
\$325

### **Cured Ham**

Serves 50 Guests  
Spiral Sliced Sugar Ham Served with a  
Variety of Mustards  
and French Rolls  
\$325

### **Boneless Leg of Lamb**

Serves 30 Guests  
Served with Mint Apple Chutney and French  
Rolls  
\$325

### **Prime Rib**

Serves 40 Guests  
Slow Roasted Prime Rib Served with Au Jus,  
Sour Cream Horseradish Dressing and Silver  
Dollar Rolls  
\$350

*Receptions include Limited Cocktail Seating;  
Prices are based on a Minimum Guarantee of 50 Guests*

*Hors D'oeuvres can be Passed Butler Style  
Please ask your Service Manager for Suggestion  
Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax  
All Buffets Less Than Fifty Guests will be Subject to a \$75 Surcharge*

## **SPECIALTY STATIONS**

*These May Be Ordered In Conjunction with Additional Reception Selections*

### ***Attended Pasta Station***

*\$100 Attendant Fee*

*Penne and Fusilli Pasta, with Marinara, Pesto and Alfredo Sauce, with Assorted Toppings to include; Mixed Vegetables, Sausage, Shrimp, Chicken, Garlic and Olive Oil*

*\$14 per person*

### ***Attended Oriental Stir-Fry Station***

*\$100 Attendant Fee*

*Sliced Beef and Chicken Breast Stir-Fried with Assorted Oriental Vegetables with a Hint of Fresh Ginger, Sesame Oil and Finished with Plum or Sweet Red Chili Sauce*

*\$14 per person*

*Add Shrimp - \$3 per person*

### ***"Make Your Own" Asian Lettuce Wrap***

*Bibb Lettuce Leaves, Diced Chicken and Beef, Carrot and Cilantro Salad, Rice Noodles, Crunchy Chinese Noodles, Chopped Cashews Thai Peanut Sauce, and Sweet and Sour Sauce*

*\$12 per person*

### ***Attended Potato Bar***

*\$100 Attendant Fee*

*Mashed Yukon Gold Potatoes and Whipped Sweet Potatoes Served in Individual Martini Glasses, with choice of toppings Butter, Sour Cream, Chives, Crumbled Bacon, Cheddar Cheese, Gravy, Brown Sugar and Miniature Marshmallows*

*\$12 per person*

### ***Cheese Fondue Bar***

*A Blend of Swiss and Smoked Gruyere Cheese with a Hint of White Wine Served with French Bread and an Array of Fresh Vegetables*

*\$17 per person*

### ***Chocolate Fondue Bar***

*Rich and Milk Chocolate, Served with Rice Krispie Treats, Marshmallows, Oreo and Nutter Butter Cookies, Strawberries and Pineapple*

*\$12.00 per person*

*Chocolate Fountain Rental - \$400 per fountain*

### ***Pastry Display***

*Hand Dipped Chocolate Strawberries, Miniature Key Lime Tarts An Assortment of Fresh Fruit Tarts, a Wide Variety of Miniature French Pastries, Assorted Truffles, Freshly Brewed Coffee Station with Whipped Cream, Cinnamon and Shaved Chocolate*

*\$15 per person*

*Receptions include Limited Cocktail Seating; Prices are based on a Minimum Guarantee of 50 Guests Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax All Buffets Less Than Fifty Guests will be Subject to a \$75 Surcharge*

## BEVERAGE MENU

### *Brands*

**Standard:** Smirnoff Vodka, Famous Grouse, Canadian Club, Jim Beam, Bacardi Light Rum, Cuervo Gold Tequila, Bombay Gin, FUSEE Chardonnay and Cabernet Sauvignon

**Premium:** Absolut Vodka, Johnny Walker Red, Seagram's V.O., Jack Daniels, Bacardi Select, Cuervo 1800 Tequila, Plymouth Gin, Reynolds Chardonnay and Cabernet Sauvignon

**Ultra Premium:** Level Vodka, Chivas Regal Premium Blended Scotch Whiskey, Crown Royal Canadian Whiskey, Maker's Mark, Mount Gay Rum, Patron Silver Tequila, Bombay Sapphire Gin, Berringer's Founders Estate Chardonnay and Cabernet Sauvignon

### *Cash Bar*

*Bartender and Cashier Fees apply, waived with \$500 in revenue per bar  
Pricing is inclusive of taxes and service*

	<i>Standard Brands</i>	<i>Premium Brands</i>	<i>Ultra Premium</i>
<i>Mixed Drinks</i>	\$6.5	\$7.5	\$8
<i>Domestic Beer</i>	\$6	\$6	\$6
<i>Imported Beer</i>	\$6.5	\$6.5	\$6.5
<i>Wine by the Glass</i>	\$7	\$8	\$8.5
<i>Soft Drinks/ Bottled Water/</i>	\$4	\$4	\$4

### *Hosted Bar*

*Bartender Fees apply, waived with \$500 in revenue per bar  
Pricing is subject to applicable taxes and service charges*

	<i>Standard Brands</i>	<i>Premium Brands</i>	<i>Ultra Premium</i>
<i>Mixed Drinks</i>	\$6	\$7	\$7
<i>Domestic Beer</i>	\$5.5	\$5.5	\$5.5
<i>Imported Beer</i>	\$6	\$6	\$6
<i>Wine by the Glass</i>	\$6.5	\$7.5	\$8
<i>Soft Drinks/ Bottled Water/</i>	\$3.5	\$3.5	\$3.5

*Bartender and Cashier Fees are \$25 Per Hour: Per Individual with a Three Hour Minimum*

*Non-Alcoholic Beverages are offered on all Types of Bars*

*Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax and Liquor Tax*

## BEVERAGE MENU continued

### *Hosted Beverage Packages*

#### *Standard Package*

*Standard Brand Bar with a Selection of White, Red and Blush Wines, Domestic and Imported Beers*  
\$15 per Person/First Hour  
\$10 per Person/Second Hour  
\$7 per person/ Each Additional Hour

#### *Premium Package*

*Premium Brand Bar with a Selection of White, Red and Blush Wines, Domestic and Imported Beers*  
\$16 per Person/First Hour  
\$11 per Person/Second Additional Hour  
\$8 per person/ Each Additional Hour

#### *Beer and Wine Package*

*Selection of White, Red and Blush Wines, Domestic and Imported Beers*  
*Soft Drinks and Bottled Water*  
\$12 per Person/First Hour  
\$8 per Person/Second Additional Hour  
\$5 per person/ Each Additional Hour

### *Specialty Hosted Bars*

#### *Martini Bar*

*Classic Gin or Vodka Martini, Dirty Martini, Sour Apple Martini,*  
*Georgia Peach Martini, Cosmopolitan*  
\$8 – Premium Vodka and Gin  
\$9 – Ultra Premium Vodka and Gin

**Premium:** Absolut Vodka, Stolichnaya Vodka, Beefeater Gin, Bombay Gin

**Ultra Premium:** Level Vodka, Grey Goose Vodka, Belvedere Vodka, Ultimate Vodka, Bombay Sapphire Gin, Tanqueray and Tanqueray 10 Gin, Hendrix Gin

#### *International Cordials*

*Bailey's, Grand Marnier, Amaretto di Saronno*  
*Hennessy VS, Frangelico, Sambuca, Drambuie, Meeukow, Navan*  
\$9

*Bartender and Cashier Fees are \$25 Per Hour per Individual with a Three Hour Minimum*  
*Non-Alcoholic Beverages are offered on all Types of Bars*  
*Prices are Subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax and Liquor Tax*

# Wine List

## White

### *Champagne/Sparkling Wine*

<i>Cuvee Brut Kenwood 'Yalupa', California</i>	\$30
<i>Estate Brut Roederer, Anderson Valley</i>	\$55
<i>Dom Perignon, France</i>	\$275
<i>White Star Moet et Chandon, France</i>	\$85
<i>Non-Alcoholic Sparking Cider</i>	\$30

### *Chardonnay*

<i>Fusee, California</i>	\$30
<i>Reynolds, South Wales</i>	\$34
<i>Beringer Founders Estate, California</i>	\$38
<i>Geyser Peak, Alexander Valley, 2002</i>	\$40
<i>William Hill, Napa Valley, 2004</i>	\$50
<i>Clos Du Pegase, Napa Valley</i>	\$55

### *Sauvignon Blanc*

<i>Guenoc, Lake County, 2005</i>	\$32
<i>Terrunyo, Casablanca Valley, Chile, 2005</i>	\$55

### *Pinot Grigio*

<i>Montevina, Napa Valley, 2005</i>	\$35
<i>Bollini, Trentino, Italy</i>	\$40

### *White Zinfandel*

<i>Beringer, California</i>	\$30
-----------------------------	------

## Red

### *Cabernet Sauvignon*

<i>Fusee, California</i>	\$30
<i>Reynolds, South Wales</i>	\$34
<i>Beringer Founders Estate, California</i>	\$38
<i>Geyser Peak, Alexander Valley</i>	\$45

### *Merlot*

<i>Stimson Estate, Washington State, 2001</i>	\$40
<i>Geyser Peak, Alexander Valley, 2002</i>	\$45

### *Pinot Noir*

<i>Blackstone, Monterey County, 2005</i>	\$35
<i>Chalone, Monterey County, 2005</i>	\$38

### *Shiraz/Syrah*

<i>Wolf Blass, South Australia, 2003</i>	\$35
<i>Leasingham Bin 61, Clare Valley, 2002</i>	\$50

*Prices are subject to a Twenty-Two Percent Service Charge and Applicable Sales Tax*

## *Menu Planning Tips*

*You know your guests better than anyone else.  
However, on average, you can estimate the amount of food and alcoholic drinks to order  
based on the following:*

*Your guests are likely to consume:*

- ❖ 8-10 pieces per person at a light hors d'oeuvres reception.*
- ❖ 12 or more pieces per person at a heavy hors d'oeuvres reception*
- ❖ 1 ½ alcoholic drink per hour per person*
- ❖ If your guests are heavy eaters, you may want to adjust accordingly.*
- ❖ We recommend that you choose at least three hot and three cold hors d'oeuvres*
- ❖ When choosing your hors d'oeuvres and entrees, diversify by*
- ❖ selecting a beef item, a chicken dish and then a pork or seafood entrée*
- ❖ Choose a variety of side dishes that compliment the entrées you*
- ❖ have chosen. Select a combination of vegetables and starches.*
- ❖ 1 bottle of wine = 5 glasses*
- ❖ 1 quart of hard liquor = (20) 1.5 ounce drinks*
- ❖ One 26-ounce bottle of champagne = 5 servings  
(Which means you would need 16-18 bottles for 100 guests to have one drink each)*
- ❖ ½ keg of beer = 260 eight ounce glasses*