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W E D D I N G P A C K A G E S

Basic Bar Service

Full 6 Hours Basic Bar Service (Domestic and Imported Beers,
Red and White House Wine, Vodka, Rum, Gin, Whisky, Pop, Juice,
Coffee and Tea

Wait Staff

Formally Dressed in Black on Black

Rentals (Per Person)

26⁹⁵

Tables (Round)

Chairs (Chiavari Chairs)

Linen Tablecloths

Linen Napkins

Dinnerware (White)

Cutlery (Stainless Steel)

Cups & Saucers

All Glassware for Tables (Water, Wine, Champagne)



M E N U P A C K A G E S





M E N U P A C K A G E S

SELECT 1 ITEM FROM EACH SECTION FOR ALL GUESTS. VEGETARIAN AND DIETARY OPTIONS AVAILABLE.
PRICES ARE PER PERSON.

BRONZE

125⁰⁰

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Passed Hors D'oeuvres
(Tomato Bruschetta, Vegetarian Spring Rolls, Prosciutto
Wrapped Asparagus, Spanakopita)

STARTERS

CHOICE OF

Mixed California Greens Salad Rolled in a Thinly Sliced Cucumber with
Rainbow Tomatoes and a Balsamic Vinaigrette

OR

Classic Caesar Salad with Romaine Hearts, Crispy Pancetta, House Made Croutons,
Toasted Corn and Caesar Dressing

MAIN (SERVED WITH ROASTED MINI POTATOES, BROCCOLINI AND ROASTED RED PEPPERS)

CHOICE OF

Roasted Chicken Supreme with a Beef Demi

OR

Pan Seared Salmon with a White Wine Lemon Sauce

OR

Oven Roasted Striploin with a Beef Au Jus

DESSERT

CHOICE OF

Chocolate Mousse Cake with Fresh Berries

OR

Chocolate Caramel Lava Cake with Fresh Berries

OR

Apple Walnut Strudel with Fresh Berries



SILVER

142⁵⁰

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Smoked Salmon
with Cream Cheese & Dill, Spring Rolls, Prosciutto Wrapped
Asparagus, Tomato Bruschetta, Mini Yorkies

STARTERS

CHOICE OF

Trail Hub Ranch Salad Made with Crispy Iceberg Lettuce, Cherry Tomatoes,
Peppers, Cucumbers

OR

Apple Feta Made with Baby Mixed Greens, Apple Cider Vinaigrette,
Tomatoes, Cucumber, Apples, Feta

MAIN (SERVED WITH ROASTED MINI POTATOES, BROCCOLINI AND ROASTED RED PEPPERS)

CHOICE OF

6oz Boneless Honey Glazed Salmon Served with a Mango Chutney

OR

6oz Cordon Blue Chicken Breast Stuffed with Ham and Swiss Cheese,
Served with Beef Demi

OR

Oven Roasted Prime Rib Served Medium with Fried Crispy Onions, Horseradish,
Served with Beef Demi

DESSERT

CHOICE OF

New York Style Cheesecake Topped with Your Choice of Cherry, Chocolate or
Strawberry Sauce and Served with 100% Real Whipping Cream
and Fresh Seasonal Berries

OR

Raspberry White Chocolate Mousse Served with 100% Real Whipping Cream
and Fresh Seasonal Berries



GOLD

155⁵⁰

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Prosciutto Wrapped Asparagus, Tomato Bruschetta, Chicken Satay with Thai Dip, Mini Beef Sliders, Grilled Vegetable Puffs

STARTERS

CHOICE OF

Garden Salad with Baby Spring Mix, Cucumber, Heirloom Tomatoes, Bell Pepper, Balsamic Vinaigrette

OR

Roasted Beet and Arugula Salad with Crispy Pancetta and Goat Cheese

MAIN (SERVED WITH ROASTED MINI POTATOES, BROCCOLINI AND ROASTED RED PEPPERS)

CHOICE OF

8oz Stuffed Chicken Supreme Stuffed with Spinach, Mushrooms, Goat Cheese and Served with a White Wine Cream Sauce

OR

8oz Beef Tenderloin Aged in Our House Marinade and Crusted with Dried Wild Mushroom. Roasted to Perfection and Served with Beef Au Jus

OR

Stuffed Oven Roasted Sole Stuffed with Baby Shrimp and Scallops. Served with a White Wine Leek Cream Sauce

DESSERT

CHOICE OF

Chocolate Caramel Molten Lava Served Warm with a Melted Caramel Chocolate Ganache Center, Fresh Seasonal Berries and Sprinkled with Icing Sugar

OR

Apple Walnut Phyllo Strudel made with Fresh Apples Wrapped in Flaky Phyllo Pastry, Served with a Maple Caramel Sauce and 100% Real Whipping Cream



PLATINUM

175⁰⁰

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Crispy Chicken Satays with Thai Sauce, Marinated Shrimp Skewers, Tomato Bocconcini, Lobster, Brie, Spanakopita

STARTERS

CHOICE OF

Mixed California Greens Salad Rolled in a Thinly Sliced Cucumber with Rainbow Tomatoes and a Balsamic Vinaigrette

OR

Classic Caesar Salad with Romaine Hearts, Crispy Pancetta, House Made Croutons, Toasted Corn and Caesar Dressing

MAIN (SERVED WITH ROASTED MINI POTATOES, BROCCOLINI AND ROASTED RED PEPPERS)

CHOICE OF

Beef Wellington Cooked to Medium and Served with a Cream Mushroom Beef Sauce

OR

Salmon Wellington with a Brie White Wine Cream Sauce

OR

Roasted Ratatouille Vol-Au-Vents with a Tomato Thyme Sauce

DESSERT

CHOICE OF

Chocolate Mousse Layered Cake with Fresh Berries, Whipped Cream and Chocolate Shavings

OR

New York Style Cheesecake with Fresh Strawberry Sauce and Chocolate Ganache Drizzle

NOTE: PRIOR TO SERVING ALL ENTRÉE, YOUR GUESTS WILL BE GIVEN ASSORTED BUN BASKETS WITH FRESH MULTIGRAIN, WHITE AND WHOLE WHEAT ROLLS ACCOMPANIED WITH BUTTER PACKAGES



C O C K T A I L P A R T Y



COCKTAIL PARTY

INCLUDES 3 HOUR SERVICE. PRICES BASED ON PER PERSON

48⁹⁵

SELECT 5 OPTIONS

MINI BITE HORS D'OEUVRES

MINI SLIDERS

House Pulled Pork with slaw on a mini Brioche Bun

Braised Beef Ribs with Smoked gouda and scallion on a mini Brioche Bun

SATAYS

Breaded Chicken with a Thai dipping sauce

Grilled Chicken with a roasted red pepper dipping sauce

BRUSCHETTA MINI GARLIC CROSTINI

Rainbow cherry tomatoes, bocconcini cheese

Roasted red pepper with goat cheese

YORKIES

Mini Yorkshire puddings stuffed with mashed potato, roast beef and gravy

Ratatouille stuffed on a bed of mashed potatoes

CLASSIC SHRIMP COCKTAIL

Served with cocktail sauce, lemons wedges, and garlic dill aioli

PROSCIUTTO WRAPPED ASPARAGUS

Fresh grilled asparagus wrapped in Prosciutto

LOBSTER PUFFS

Steamed butter garlic lobster, smoked Gouda, in a puff pastry pocket

GRILLED VEGGIE CUPS

With brie in a puff pastry strudel

WELLINGTONS

Beef tenderloin with mushroom, beef demi, wrapped in puff pastry

IMPERIAL ROLLS

Rice paper stuffed with fresh carrots, peppers, onion, cucumbers, rice noodles, served with a soya dip sauce

VEGGIE SPRING ROLLS

With a Thai dipping sauce



B R E A K F A S T



MORNING OF THE BRIDE

FOR THE LADIES

28⁵⁰

PRICES BASED ON PER PERSON

INCLUDES THE FOLLOWING

Assorted mini pastry platter consisting of muffins (choice of blueberry/ carrot/banana chocolate chip/raspberry) fruit danish, cinnamon buns, scones, croissants (choice of ham and cheddar/asparagus and cheddar/ plain cheddar/chocolate/classic plain). Yogurt berry Parfaits served in individual cups

FRESH SEASONAL FRUIT PLATTER

Served with strawberries, blueberries, raspberries, watermelon, pineapple, honeydew, cantaloupe, and grapes

COFFEE BOX

Served hot fresh coffee with all the condiments on the side

MORNING OF THE GENTLEMEN'S CLUB

FOR THE FELLAS

29⁵⁰

PRICES BASED ON PER PERSON

INCLUDES THE FOLLOWING

Assorted mini pastry platter consisting of fruit danish, cinnamon buns, scones, croissants (choice of ham and cheddar/asparagus and cheddar/ plain cheddar/chocolate/classic plain). Sausage and egg Quiche bites/ Bacon egg and cheddar mini wraps

FRESH SEASONAL FRUIT PLATTER

Served with strawberries, blueberries, raspberries, watermelon, pineapple, honeydew, cantaloupe, and grapes

COFFEE BOX

Served hot fresh coffee with all the condiments on the side



L A T E N I G H T



LATE NIGHT

PRICES BASED ON PER PERSON

PUB FAIR

22⁵⁰

Nacho Station with salsa, cheese dip, Jalapenos, chili, chicken wings lightly breaded and fried (Spicy Caesar, BBG, Honey Garlic, and Smoked BBQ) accompanied with fresh carrot and celery sticks with dip and Pizza Fingers (Cheese, Meat and Vegetarian)

SUB SHOP

19⁵⁰

Hand Held Sub, Cold Cut, BLT, Club House, Veggie Delight served with homemade potato and corn chips, fresh pickle slices and carrot and celery sticks with dip

CURBSIDE STREET MEAT

19⁵⁰

Sausage and Jumbo Hot Dogs on a hoagie bun with ketchup, mustard, relish, banana peppers, lettuce, onions and scallion mayo, Toasted Grilled Cheese stuffed with a burger patti and bacon, ketchup and scallion mayo accompanied with home made potato chips

SWEET & SAVORY

24⁵⁰

Itty Bitty Bites includes bite size assorted butter tarts, fruit tarts, brownies garnished with fresh berries. Assorted Sandwich and Wrap Platter consisting of Reubens, Tandoor Chicken Clubs, Crispy Chicken Wraps and Grilled Veggie Wraps

FOOD TRUCK (MINIMUM 50 PEOPLE)

Our Food Truck is Available for Late Night, please ask for details



N O T E S

