



Make your extraordinary event unique with these cutting-edge

# Wedding Trends!

## WEDDING MARTINI BAR

Something Old, Something New, Something Borrowed, Something Blue...turn this time-honored wedding phrase into a hip way to impress your guests! They'll be sure to remember these cocktails long after the event is over! The first Two Hours of your Reception will include a Traditional Dirty Martini with two Olives, a Cosmopolitan, a Mexican Martini, and a Blue Martini, as well as descriptive signage at the Bar!  
*\$5.00 Per Guest, added to any Bar Package*

## SIGNATURE COCKTAIL

Enhance your special day with a Signature Cocktail that highlights your exceptional event! Whether a Margarita or a White Russian, a special brand of beer, or even Cream Sodas, a Signature Drink is sure to impress each of your guests!  
*\$ See Catering Department for details and pricing*

## "STRAWBERRY" CHAMPAGNE TOAST

Make the Toast extra-special! Garnish each flute of champagne with a fresh Strawberry!  
*\$1.00 Per Glass*

## AN IMPRESSIVE BEGINNING

Delight your guests with a full Raw Bar complete with Cold Boiled Shrimp, Fresh Oysters, Fresh Scallops, Crab Claws, Lemon Wedges, and Cocktail Sauce displayed on an Ice Sculpted Bar  
*\$8 Per Guest - Minimum of 100 Guests*

## TAPAS DISPLAY

A unique touch to your pre-reception Cocktail Hour! Includes an Olive Tapenade, Sun-Dried Tomato Spread, Tomato, Mozzarella and Basil Bruschetta Topping and Fresh Homemade Hummus. Served with Bagel chips, Pita Chips, Ciabatta, French Baguettes and Specialty Crackers  
*\$5.00 Per Guest*

## SALSA BAR

A touch of Tex-Mex is what your guests will be savoring. They will enjoy Traditional Picante Salsa, Black Bean & Corn Salsa, Salsa Verde, and Roasted Tomato-Chipotle Salsa along with Tri-Colored Tostada Chips.  
*\$5 Per Guest*

## GOURMET PIZZA BAR

Extend the Culinary Experience throughout your entire evening! Give your guests an unexpected treat during the last hours of your event! Let them Eat Pizza!!!! They can choose from Meat Lovers, Shrimp Pesto, Vegetarian Supreme and Barbeque Chicken & Cheddar – All on a Crispy-Chewy Crust.  
*\$5.00 Per Quest - Minimum of 100 Guests*

## PATIO RETREAT

End your Evening with some Style! Your Guests will not soon forget the amazing aroma of our Chef Grilling your Favorite Culinary Treats! Choose one of the following for our Chef to prepare for you and your Guests: Italian Sausage with Peppers & Onions, Mini Hamburgers & Cheeseburgers OR Chicken, Spinach and Goat Cheese Quesadillas. All Served with Appropriate Condiments.  
*\$5.00 Per Guest – Minimum of 100 Guests*

## VIENNESE DESSERT DISPLAY

Show your guests your appreciation by presenting them with deliciously prepared miniature Viennese Desserts, including Specialty Petit Fours, Miniature Napoleons, Individual Fruit Tarts, Individual Cheesecakes, and Chocolate Dipped Strawberries! Two Pieces Per Guest.  
*\$5.00 Per Guest*

## WEDDING CAKE ACCENTS

Dress up your Cake presentation with these unique ideas! Add Chocolate Covered Strawberries to your Cake Service  
*\$2.50 Per Guest*

## AFTER DINNER DELUXE

If elegance is what you are looking for, look no further. Impress your guests with a Gourmet Coffee & European Cookie Bar. To include Flavorings, Chocolate Shavings, Cinnamon & Whipped Cream.  
*\$5.00 Per Guest*

Add Butler Attended Cordials to your Gourmet Coffee Station  
For an additional *\$3.00 Per Guest*

## FOUNTAINS OF CHOCOLATE

A mouth watering aroma fills the air as the rich, sumptuous cascade overflows and creates the Ultimate Chocolate Waterfall. Complete with fresh fruits, marshmallows, pretzel twists, pound cake, and much more...  
*\$ See Catering Department for pricing*

**Club Service Charge and State Sales Tax added to all sales.**