

*~Harbor View Wedding Package~*

*Package Includes:*

*~Private Bridal Party Cocktail Reception~*

*~Elegant White-Gloved Waiters~*

*~White Linens with White Napkins~*

*~Discounted Parking Rates~*

*~Complimentary Crystal Votives~*

*~Hurricane Globes with Silver Candle Holders~*

*~Deluxe Overnight Accommodations~*

*~Four Hour Deluxe Bar with Complimentary Bartenders~*

*~Three-Course Meal prepared by our Zagat rated Chefs~*

*~Complimentary Menu Tasting for Up to Six Guests~*

## *~Harbor View Wedding Package~*

### *Your Cocktail Reception*

*~Butler Passed Champagne and Sparkling Water as Your Guests Arrive~*

#### *~Green Grocer Display~*

*An assortment of marinated and grilled Vegetables displayed and served with Fresh Herb Dip; Display includes Fresh Carrots, Celery Spears, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Marinated Artichoke Hearts, Roasted Red Peppers, Grilled Red Onions and Hearts of Palm; Also includes poached Asparagus drizzled with Shallot-Balsamic Vinaigrette and accompanied with Grilled Zucchini, Squash, Portobello Mushrooms, Eggplant and other Seasonal Vegetables*

#### *And*

*(Please Select Up to Three of the Following)*

#### *~Cold Canapés~*

*Parmesan Croustade with Tomato Bruschetta  
Chicken Liver Mousse and Toast Points  
Curry Vegetable Ratatouille in Phyllo  
Smoked Salmon with Herb Salsa in Bouchee*

#### *~Hot Hors d'oeuvres~*

*Vegetable Spring Rolls with Sweet Thai Dipping Sauce  
Chicken Sate with Tandoori Yogurt  
Breaded Stuffed Artichoke with Herbed Goat Cheese  
Mini Fish Cakes with Spicy Remoulade*

#### *~Four Hour Deluxe Open Bar~*

*Johnnie Walker Black, Macallan 12, Makers Mark  
Bourbon, Crown Royal Whiskey, Myer's Dark Rum, Bacardi Light Rum, Jose Cuervo  
1800 Tequila, Courvoisier V.S.O.P., Absolut Level Vodka, Grey Goose Vodka,  
Bombay Sapphire Gin, Grand Marnier, Bailey's Irish Cream,  
Godiva Liquors, Trinchero Wines  
Sparkling Wine, Imported & Domestic Beers, Soft Drinks and Juices*

*(One Complimentary Bartender per 75 Guests Included. Additional Bartenders Available for \$150 each)*

#### *~Champagne Toast for Your Guests~*

*~Harbor View Dinner~*

*Freshly Baked Artisan Rolls and Breads with Creamery Butter*

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*~First Course Selections~*

*(Please Select One of the Following)*

***Garden Salad***

*Mixed Greens, Cherry Tomato and Cucumber  
with a Dijon Herb Vinaigrette*

*Or*

***Field Delight***

*Sliced Fresh Tomato topped with Baby Spinach, Pepper & Onion Confetti  
with a Sweet Balsamic Dressing*

*Or*

***Rocket Salad***

*Arugula, Yellow & Red Tomato topped with Shaved Parmesan  
With a Citrus Olive Oil*

*~Second Course Selections~*

*(Please Select One of the Following)*

***Thyme and Rosemary Roasted Breast of Chicken with Lobster Sauce***

*Or*

***Seared Salmon with Spicy Pico de Gallo and Avocado Sauce***

*Or*

***Grilled New York Steak with Balsamic Mushroom Ragu***

*All Entrees are served with the Chef's Selection of Seasonal Fresh Vegetable and Starch Compliments*

*~Third Course~*

***Your Custom Made Wedding Cake***

***\$105 Per Person***

*Price does not include 22% Service Charge and 6% State Sales Tax*