



Winter White Wedding Menu

Wedding Package includes a One Hour Cocktail Reception with a Selection of Eight Passed Hors D'oeuvres, Five Hours of Continuous Open Premium Bar, Three-Course Menu with Wedding Cake, Dinner Wine Service and Sparkling Wine Toast.

Cocktail Reception

As your Guests arrive, they will be greeted by Butler passed Wine and Sparkling Water with Lime. One Hour Cocktail Reception with a **Selection of Eight Passed Hors d'oeuvres:**

Selection of Eight Hors D'oeuvres

Antipasto Skewer: Artichoke, Olive, Tomato, Mozzarella
Fingerling Potatoes, Sterling Caviar, Crème Fraîche
Yellowtail Tuna Tartare, Lime, Chili Oil in a Sesame Cone
Tart of Goat Cheese Mousse and Roasted Fig
Kale and Manchego Stuffed Mushroom
Tempura Prawns with a Sweet Chili Sauce
Grilled Baby Lamb Chops, Rosemary Jus
Beef Tenderloin Sliders with Gruyere, Sweet Onion Marmalade on Brioche

Premium Bar

(Five Hour Continuous Open Bar for Cocktail Reception and Dinner)

Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Makers Mark Bourbon
Appleton Rum, Myers Dark Rum, Patron Tequila, Dry and Sweet Vermouth
Imported Beer and Domestic Beer, Veramonte Sauvignon Blanc, Chardonnay, Cabernet Sauvignon
Soft Drinks, Sparkling Water, Scharffenberger Sparkling Wine

Dinner and Dancing

Roasted Butternut Squash Soup, Cinnamon Crème

Duet of Petit Filet Mignon and Jumbo Lump Crab Cake
Potato and Sweet Potato Anna
Sugar Snap Peas and Haricot Verts
Grain Mustard Sauce

Wedding Cake

Pastry Chef's Selection of Three Passed Mini Desserts